=> fil reg

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STRUCTURE FILE UPDATES: 6 JUL 2010 HIGHEST RN 1229166-13-5 DICTIONARY FILE UPDATES: 6 JUL 2010 HIGHEST RN 1229166-13-5

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=> fil hcap FILE 'HCAPLUS' ENTERED AT 13:32:31 ON 07 JUL 2010 USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT. PLEASE SEE "HELP USAGETERMS" FOR DETAILS. COPYRIGHT (C) 2010 AMERICAN CHEMICAL SOCIETY (ACS)

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FILE COVERS 1907 - 7 Jul 2010 VOL 153 ISS 2
FILE LAST UPDATED: 6 Jul 2010 (20100706/ED)
REVISED CLASS FIELDS (/NCL) LAST RELOADED: Apr 2010
USPTO MANUAL OF CLASSIFICATIONS THESAURUS ISSUE DATE: Apr 2010

 ${\tt HCAplus}$  now includes complete International Patent Classification (IPC) reclassification data for the second quarter of 2010.

CAS Information Use Policies apply and are available at:

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This file contains CAS Registry Numbers for easy and accurate substance identification.

=> d que 164

		,	
L3	1	SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	9012-76-4/RN
L4	2829	SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	CHITOSAN?/CNS
L5	1	SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	9000-69-5/RN
L6	2739	SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	PECTIN?/CNS
L7		SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	VANILLIN/CN
L8		SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	VANILLIN?/CNS
L9		SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	1135-24-6/RN
L10		SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	FERUOYL?/CNS
L11		SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	FERULOYL?/CNS
L13		SEA FILE=REGISTRY SPE=ON ABB=ON PLU=ON	LIPID?/CNS
L14			L3
L15			L4
L16			L5
L17			L6
L18			L7
L19	26952	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L8
L20	10437	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L9 OR L10
L21	2611	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L11
L23	56086	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L13
L24		QUE SPE=ON ABB=ON PLU=ON LIPID? OR FA	T# OR OIL# OR WA
		X?	
L25		QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR	FERIILOYL? OR FER
220		ULIC ACID?	rendere. On ren
L26		QUE SPE=ON ABB=ON PLU=ON PECTIN#	
L27		QUE SPE=ON ABB=ON PLU=ON CHITOSAN#	
	00725		(I 1 4 OD I 1 E OD
L28	88/33	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	(LI4 OR LI5 OR
- 00	0.4.4	L16 OR L17) OR (L26 OR L27)	- 0.0
L29	244		L28 AND (L18 OR
		L19)	
L30	240	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L28 AND VANILLIN?
L31	283	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	(L29 OR L30)
L32	44		L31 AND ((L20 OR
		L21) OR L25)	
L33	8	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L32 AND (L23 OR
		L24)	
L34	11	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L32 AND FOOD?/SC,S
		X	·
L35	2	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L33 AND FOOD?/SC.S
		X	
L37	11		L34 OR L35
L44			L37 AND (1840-2004
птт	9	)/PRY,AY,PY	13 / AND (1040 2004
T 45	300		L28 AND ((L20 OR
L45	390		L26 AND ((L20 OR
T 4.C	1 40	L21) OR L25)	. A.E. 333D. TOODO / GO. G.
L46	143		L45 AND FOOD?/SC,S
		X	
L48			L46 AND FFD/RL
L49	54		L48 AND FOOD?/SC
L50	21	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L49 AND (L23 OR
		L24)	
L51	20	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON	L50 AND (L16 OR
		L17)	
L52	6	•	L51 AND (L14 OR
		L15)	• -
L53	6		L52 AND (1840-2004
	Ü	)/PRY, AY, PY	
L54	1 २		L44 OR L53
L55			L26 AND L27
L56			L55 AND L25
поо	12	DEA FILE-HOAFLOD DEE-ON ADD-ON FLU=ON	HOO WHO HOO

L57	8	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	L56 AND FOOD?/SC,S
L58	6	SEA FILE=HCAPLUS )/PRY,AY,PY	SPE=ON	ABB=ON	PLU=ON	L57 AND (1840-2004
L59	13	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	L54 OR L58
L60 1	1767	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	PECTIN? AND
		CHITOSAN?				
L61	14	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	L60 AND (FERUOYL?
		OR FERULOYL? OR I	FERULIC?	)		
L62	6	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	L61 AND VANILLIN?
L63	5	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	L62 AND (1840-2004
		)/PRY,AY,PY				
L64	15	SEA FILE=HCAPLUS	SPE=ON	ABB=ON	PLU=ON	L59 OR L63

=> fil wpix

FILE 'WPIX' ENTERED AT 13:32:40 ON 07 JUL 2010 COPYRIGHT (C) 2010 THOMSON REUTERS

FILE LAST UPDATED: 2 JUL 2010 <20100702/UP>
MOST RECENT UPDATE: 201042 <201042/DW>
DERWENT WORLD PATENTS INDEX SUBSCRIBER FILE, COVERS 1963 TO DATE
>>> Now containing more than 1.6 million chemical structures in DCR <<<

- >>> IPC, ECLA, US National Classifications and Japanese F-Terms
  and FI-Terms have been updated with reclassifications to
  end of March 2010.
  No update date (UP) has been created for the reclassified
  documents, but they can be identified by
  specific update codes (see HELP CLA for details) <<</pre>
- >>> FOR THE LATEST DERWENT WORLD PATENTS INDEX (DWPI)
  STN USER DOCUMENTATION, PLEASE VISIT:
  http://www.stn-international.com/stn\_dwpi.html <<<
- >>> HELP for European Patent Classifications see HELP ECLA, HELP ICO <<<
- >>> For changes in DWPI see HELP CHANGE last updated April 6, 2010 <<<
- >>> New display format ALLSTR available see NEWS <<<
- >>> US National Patent Classification thesaurus added see NEWS <<<

=> d aue 196

L60	1767	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND
		CHITOSAN?
L65	14	SEA FILE=WPIX SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR
		FERULOYL? OR FERULIC?)
L66	6	SEA FILE=WPIX SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004 OR
		AY<=2004 OR PRY<=2004)
L75		QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FER
		ULIC? OR FERULAT?
L79	135	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75

- L80 14 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILLIN?
- L95 3 SEA FILE=WPIX SPE=ON ABB=ON PLU=ON L79 AND L80
- L96 7 SEA FILE=WPIX SPE=ON ABB=ON PLU=ON L66 OR L95

#### => fil japio

FILE 'JAPIO' ENTERED AT 13:32:54 ON 07 JUL 2010 COPYRIGHT (C) 2010 Japanese Patent Office (JPO) - JAPIO

FILE LAST UPDATED: 6 JUL 2010 <20100706/UP>
MOST RECENT PUBLICATION DATE: 25 MAR 2010 <20100325/PD>

>>> GRAPHIC IMAGES AVAILABLE <<<

>>> SIMULTANEOUS LEFT AND RIGHT TRUNCATION (SLART) IS AVAILABLE IN THE BASIC INDEX (/BI) FIELD <><

#### => d que 194

VANILLIN?

L93 0 SEA FILE=JAPIO SPE=ON ABB=ON PLU=ON L79 AND L80 L94 0 SEA FILE=JAPIO SPE=ON ABB=ON PLU=ON L67 OR L93

#### => fil frosti

FILE 'FROSTI' ENTERED AT 13:33:03 ON 07 JUL 2010 COPYRIGHT (C) 2010 Leatherhead Food Research Association

FILE LAST UPDATED: 30 JUN 2010 <20100630/UP>
FILE COVERS 1972 TO DATE.

>>> SIMULTANEOUS LEFT AND RIGHT TRUNCATION IS AVAILABLE IN THE BASIC INDEX (/BI) FIELD <><

#### => d que 192

-> a que 1	2
L60	1767 SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND
	CHITOSAN?
L65	14 SEA FILE=WPIX SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR
	FERULOYL? OR FERULIC?)
L68	0 SEA FILE=FROSTI SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004
	OR AY<=2004 OR PRY<=2004)
L75	QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FER
	ULIC? OR FERULAT?
L79	135 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75
L80	14 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON CHITOSAN? AND
	VANILLIN?
L91	0 SEA FILE=FROSTI SPE=ON ABB=ON PLU=ON L79 AND L80
L92	0 SEA FILE=FROSTI SPE=ON ABB=ON PLU=ON L68 OR L91

=> fil agricola

FILE 'AGRICOLA' ENTERED AT 13:33:13 ON 07 JUL 2010

FILE COVERS 1970 TO 7 Jun 2010 (20100607/ED)

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=> d que 190	
	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND CHITOSAN?
	SEA FILE=WPIX SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL? OR FERULOYL?)
L69 0 :	SEA FILE=AGRICOLA SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004 OR AY<=2004 OR PRY<=2004)
_ · -	QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FERULOYL? OR FERULOYL?
L79 135	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75
	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILLIN?
L89 0 :	SEA FILE=AGRICOLA SPE=ON ABB=ON PLU=ON L79 AND L80
L90 0 :	SEA FILE=AGRICOLA SPE=ON ABB=ON PLU=ON L69 OR L89

#### => fil pascal

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FILE COVERS 1977 TO DATE.

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#### => d que 188 L60 1767 SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND CHITOSAN? O SEA FILE=PASCAL SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? L70 OR FERULOYL? OR FERULIC?) OUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FER L75 ULIC? OR FERULAT? L79 135 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75 L80 14 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILITN? L87 O SEA FILE=PASCAL SPE=ON ABB=ON PLU=ON L79 AND L80 O SEA FILE=PASCAL SPE=ON ABB=ON PLU=ON L87 OR L70 L88

=> fil biosis

FILE 'BIOSIS' ENTERED AT 13:33:29 ON 07 JUL 2010

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FILE COVERS 1926 TO DATE. CAS REGISTRY NUMBERS AND CHEMICAL NAMES (CNs) PRESENT FROM JANUARY 1926 TO DATE.

RECORDS LAST ADDED: 1 July 2010 (20100701/ED)

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=> d que 186	
L60 1767	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND
	CHITOSAN?
L71 0	SEA FILE=BIOSIS SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL?
	OR FERULOYL? OR FERULIC?)
L75	QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FER
	ULIC? OR FERULAT?
L79 135	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75
L80 14	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON CHITOSAN? AND
	VANILLIN?
L85 0	SEA FILE=BIOSIS SPE=ON ABB=ON PLU=ON L79 AND L80
L86 0	SEA FILE=BIOSIS SPE=ON ABB=ON PLU=ON L85 OR L71

#### => fil dissabs

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=> d que 184	
L60 1767	SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND
	CHITOSAN?
L72 0	SEA FILE=DISSABS SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL?
	OR FERULOYL? OR FERULIC?)
L75	QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FER
	ULIC? OR FERULAT?
L79 135	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75
L80 14	SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON CHITOSAN? AND
	VANILLIN?
L83 0	SEA FILE=DISSABS SPE=ON ABB=ON PLU=ON L79 AND L80
L84 0	SEA FILE=DISSABS SPE=ON ABB=ON PLU=ON L83 OR L72

# => fil scisearch

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FILE COVERS 1974 TO 1 Jul 2010 (20100701/ED)

SCISEARCH has been reloaded, see HELP RLOAD for details.

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=> d que 182
          1767 SEA FILE=HCAPLUS SPE=ON ABB=ON PLU=ON PECTIN? AND
               CHITOSAN?
L73
             3 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON L60 AND
               (FERUOYL? OR FERULOYL? OR FERULIC?)
               QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR FER
L75
               ULIC? OR FERULAT?
L79
          135 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON PECTIN? AND L75
L80
            14 SEA FILE-SCISEARCH SPE-ON ABB-ON PLU-ON CHITOSAN? AND
               VANILLIN?
L81
             O SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON L79 AND L80
             3 SEA FILE=SCISEARCH SPE=ON ABB=ON PLU=ON L73 OR L81
L82
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=> fil confsci

FILE 'CONFSCI' ENTERED AT 13:34:03 ON 07 JUL 2010 COPYRIGHT (C) 2010 Cambridge Scientific Abstracts (CSA)

FILE COVERS 1973 TO 21 May 2010 (20100521/ED)

CSA has resumed updates, see NEWS FILE

# => d que 178

L60	1767	SEA FILE=HCAPLUS SE	PE=ON ABB=ON	PLU=ON	PECTIN? AND
		CHITOSAN?			
L74	0	SEA FILE=CONFSCI SE	PE=ON ABB=ON	PLU=ON	L60 AND (FERUOYL?
		OR FERULOYL? OR FER	RULIC?)		
L75		QUE SPE=ON ABB=ON	N PLU=ON FERU	JOYL? OR	FERULOYL? OR FER
		ULIC? OR FERULAT?			
L76	0	SEA FILE=CONFSCI SE	PE=ON ABB=ON	PLU=ON	PECTIN? AND L75
L77	0	SEA FILE=CONFSCI SE	PE=ON ABB=ON	PLU=ON	CHITOSAN? AND
		VANILLIN?			
L78	0	SEA FILE=CONFSCI SE	PE=ON ABB=ON	PLU=ON	L74 OR (L76 OR
		L77)			

=> dup rem 164 196 194 192 190 188 186 184 182 178

L94 HAS NO ANSWERS

L92 HAS NO ANSWERS

L90 HAS NO ANSWERS

L88 HAS NO ANSWERS

L86 HAS NO ANSWERS

L84 HAS NO ANSWERS

L78 HAS NO ANSWERS

FILE 'HCAPLUS' ENTERED AT 13:34:36 ON 07 JUL 2010

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PROCESSING COMPLETED FOR L64 PROCESSING COMPLETED FOR L96 PROCESSING COMPLETED FOR L94 PROCESSING COMPLETED FOR L92 PROCESSING COMPLETED FOR L90 PROCESSING COMPLETED FOR L88 PROCESSING COMPLETED FOR L86 PROCESSING COMPLETED FOR L84 PROCESSING COMPLETED FOR L82 PROCESSING COMPLETED FOR L78 24 DUP REM L64 L96 L94 L92 L90 L88 L86 L84 L82 L78 (1 DUPLICATE L97 REMOVED) ANSWERS '1-15' FROM FILE HCAPLUS ANSWERS '16-21' FROM FILE WPIX ANSWERS '22-24' FROM FILE SCISEARCH => d 1-15 ibib ed abs hitstr hitind L97 ANSWER 1 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN DUPLICATE 1 ACCESSION NUMBER: 2005:612036 HCAPLUS Full-text 143:132237 DOCUMENT NUMBER: Edible moisture and flavor barrier comprising a TITLE: crosslinked biopolymer and a lipid for food products Bevers, Loes Elizabeth; Bouwens, Elisabeth INVENTOR(S): Cornelia Maria; Van der Hijden, Hendrikus Theodorus Wilhelmus Maria; Ravestein, Peter Unilever N. V., Neth.; Unilever PLC; Hindustan PATENT ASSIGNEE(S): Lever Limited SOURCE: PCT Int. Appl., 36 pp. CODEN: PIXXD2 DOCUMENT TYPE: Patent English LANGUAGE: FAMILY ACC. NUM. COUNT: 1 PATENT INFORMATION: PATENT NO. KIND PATENT NO. DATE APPLICATION NO. DATE WO 2005063059 A1 20050714 WO 2004-EP13327 20041123 W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG AU 2004308061 A1 20050714 AU 2004-308061 20041123 AU 2004308061 B2 20080911 CA 2546661 A1 20050714 CA 2004-2546661 20041123

20080917

20060913 EP 2004-798066

<--

20041123

EP 1699304

EP 1699304

A1

В1

R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS BR 2004016722 Α 20070116 BR 2004-16722 20041123 <--ZA 2006004294 Α 20071031 ZA 2006-4294 20041123 <--AT 408350 Τ 20081015 AT 2004-798066 20041123 <--ES 2313100 Т3 20090301 ES 2004-798066 20041123 <--US 20070166437 20070719 A1 US 2006-583421 20060619 <--IN 2006MN00738 20070323 IN 2006-MN738 20060623 Α <--IN 229747 20090327 A1 PRIORITY APPLN. INFO.: EP 2003-79171 A 20031223 <--WO 2004-EP13327 W 20041123 <--

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

ED Entered STN: 15 Jul 2005

AB An edible barrier suitable for use in food products, comprising a cross-linked biopolymer and a lipid film material, said edible barrier having a thickness of about 2 to 1,500  $\mu$ m, effectively reduces migration of moisture and flavor in food products.

IT 121-33-5D, Vanillin, hydrocolloid biopolymers containing 1135-24-6D, Ferulic acid, hydrocolloid biopolymers containing 9000-69-5, Pectin 9001-62-1, Novozym 435 9012-76-4, Chitosan 9012-76-4D, Chitosan, reaction with vanillin 134633-83-3, Pectinex Ultra SPL

(edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

RN 9000-69-5 HCAPLUS

CN Pectin (CA INDEX NAME)

```
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
RN
     9001-62-1 HCAPLUS
CN
     Lipase, triacylglycerol (CA INDEX NAME)
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
     9012-76-4 HCAPLUS
RN
    Chitosan (CA INDEX NAME)
CN
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
    9012-76-4 HCAPLUS
RN
    Chitosan (CA INDEX NAME)
CN
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
    134633-83-3 HCAPLUS
RN
    Pectinex Ultra SPL (CA INDEX NAME)
*** STRUCTURE DIAGRAM IS NOT AVAILABLE ***
IPCI A23P0001-08 [ICM, 7]
IPCR A21D0013-00 [I,C*]; A21D0013-00 [I,A]; A21D0015-00 [I,C*]; A21D0015-08
     [I,A]; A23B0007-00 [I,C*]; A23B0007-16 [I,A]; A23L0001-00 [I,C*];
     A23L0001-00 [I,A]; A23L0001-325 [I,C*]; A23L0001-325 [I,A]
CC
    17-4 (Food and Feed Chemistry)
ST
    food moisture flavor barrier crosslinked biopolymer lipid
ΤТ
     Sunflower oil
        (Cotebar A; edible moisture and flavor barrier comprising a
        crosslinked biopolymer and a lipid film for food
        products)
     Fats and Glyceridic oils, biological studies
ΤТ
        (RPLE70; edible moisture and flavor barrier comprising a
        crosslinked biopolymer and a lipid film for food
        products)
ΙT
     Hydrocolloids
        (biopolymers containing ortho-methoxyphenol groups; edible moisture and
        flavor barrier comprising a crosslinked biopolymer and a
        lipid film for food products)
ΤТ
     Bakery products
        (biscuits; edible moisture and flavor barrier comprising a
        crosslinked biopolymer and a lipid film for food
        products)
     Biopolymers
ΙT
        (crosslinked, films; edible moisture and flavor barrier comprising
        a crosslinked biopolymer and a lipid film for food
       products)
TΤ
    Beeswax
     Bread
     Emulsifying agents
     Fish
     Flavor
     Food functional properties
     Food processing
     Fruit
     Lycopersicon esculentum
     Oxidation
     Permeability
     Vegetable
        (edible moisture and flavor barrier comprising a crosslinked
        biopolymer and a lipid film for food products)
ΤТ
     Carnauba wax
```

Coconut oil
Enzymes, biological studies
Olive oil
Sterols
Sunflower oil

(edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Proteins

(egg; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Glycerides, biological studies

(feruloylated; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Lipids, biological studies

(films; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Fats and Glyceridic oils, biological studies
(flakes, P058; edible moisture and flavor barrier comprising a
crosslinked biopolymer and a lipid film for food
products)

IT Food gels

(hydrophobic; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Coating materials

(impermeable; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Meat

(sausage, salami; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Caseins, biological studies

(sodium complexes; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Fats and Glyceridic oils, biological studies
(solid, MGLA41; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Food

(spreads, cheese-yeast extract or -vegetable protein hydrolyzate; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Caseins, biological studies

Proteins

(vanillin-coupled; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Protein hydrolyzates

(vegetable; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT Cheese

(yeast extract-containing spread; edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT 50-99-7, D-Glucose, biological studies 83-46-5,  $\beta$ -Sitosterol 90-05-1D, o-Methoxyphenol, hydrocolloid biopolymers containing

121-33-5D, Vanillin, hydrocolloid biopolymers containing 121-33-5D, Vanillin, reaction with chitosan 1135-24-6D, Ferulic acid, hydrocolloid biopolymers containing 4046-02-0, Ethyl ferulate 9000-69-5, Pectin 9001-37-0, Glucose oxidase 9001-62-1, Novozym 435 9003-99-0, Biobake wheat 9012-76-4, Chitosan 9012-76-4D, Chitosan, reaction with vanillin 11042-64-1,  $\gamma$ -Oryzanol 83589-62-2, Gelbond 117628-88-3, Hymono 8903 134633-83-3, Pectinex Ultra SPL

(edible moisture and flavor barrier comprising a crosslinked biopolymer and a lipid film for food products)

IT 7722-84-1, Hydrogen peroxide, biological studies
 (tomato; edible moisture and flavor barrier comprising a
 crosslinked biopolymer and a lipid film for food
 products)

REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L97 ANSWER 2 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 2005:612035 HCAPLUS Full-text

DOCUMENT NUMBER: 143:132236

TITLE: Process for preparing an edible moisture and

flavor barrier for food products

INVENTOR(S): Bouwens, Elisabeth Cornelia Maria; Van der Hijden,

Hendrikus Theodorus Wilhelmus Maria

PATENT ASSIGNEE(S): Unilever N. V., Neth.; Unilever PLC; Hindustan

Lever Limited

SOURCE: PCT Int. Appl., 15 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.					KIND DATE				APPL	ICAT	DATE					
WO 2005063057					A1	A1 20050714			WO 2004-EP13654						20041123	
	W:	ΔΕ	ΔC	ZΔT	ZιM	ΔТ	AU,	<b>D</b> 7	RΔ	BB	•	 BD	D TAT	BV	B7	$C\Delta$
	VV •						CZ,									
		•		•	•	•	HR,	•		•	•	•	•	•		•
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		VC,	VN,	YU,	ZA,	ZM,	ZW									
	RW:	BW,	GH,	GM,	KΕ,	LS,	MW,	MZ,	NA,	SD,	SL,	SZ,	TZ,	UG,	ZM,	ZW,
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		DE,	DK,	EE,	ES,	FΙ,	FR,	GB,	GR,	HU,	ΙE,	IS,	IT,	LU,	MC,	NL,
		PL,	PT,	RO,	SE,	SI,	SK,	TR,	BF,	ВJ,	CF,	CG,	CI,	CM,	GA,	GN,
		GQ,	GW,	ML,	MR,	ΝE,	SN,	TD,	ΤG							
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ΑIJ	2004	3080	66		В2		2008	0925								
	2546				A1		2005			CA 2	004-	2546	779		2	0041123
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PT, IE, SI, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS BR 2004016714 Α 20070116 BR 2004-16714 20041123 <--US 20070141209 A1 20070621 US 2006-583680 20060619 IN 2006MN00741 A 20070413 IN 2006-MN741 20060623 <--PRIORITY APPLN. INFO.: A 20031223 EP 2003-79173 <--WO 2004-EP13654 W 20041123 <--

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

- ED Entered STN: 15 Jul 2005
- The invention relates to a method of preparing of an edible barrier for water and/or flavor transport, including wil transport in a food product wherein a food product. The barrier is especially useful in food products comprising leaking (moisture or flavor or wil) ingredients such as vegetables (tomato, salad), fruit, bread or fish.
- IT 121-33-5D, Vanillin, polymers containing
  - 1135-24-6, Ferulic acid

(process for preparing an edible moisture and flavor and oil barrier for food products)

- RN 121-33-5 HCAPLUS
- CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

- RN 1135-24-6 HCAPLUS
- CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

$$\begin{array}{c} \text{CH} \longrightarrow \text{CH} \longrightarrow \text{CH} \longrightarrow \text{CO2H} \\ \text{OMe} \end{array}$$

- IT 9000-69-5D, Pectin, feruloylated
  - 9012-76-4D, Chitosan, feruloylated

(process for preparing an edible moisture and flavor and oil barrier for food products)

- RN 9000-69-5 HCAPLUS
- CN Pectin (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*
- RN 9012-76-4 HCAPLUS
- CN Chitosan (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

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IPCI A23L0003-00 [ICM, 7]; A23B0007-00 [ICS, 7]; A23B0004-00 [ICS, 7];
     A23L0001-0524 [ICS,7]; A23L0001-052 [ICS,7,C*]
IPCR A21D0002-00 [I,C*]; A21D0002-00 [I,A]; A21D0015-00 [I,C*]; A21D0015-00
     [I,A]; A23B0004-00 [I,C*]; A23B0004-00 [I,A]; A23B0007-00 [I,C*];
     A23B0007-00 [I,A]; A23B0007-16 [I,A]; A23L0001-00 [I,C*]; A23L0001-00
     [I,A]; A23L0001-05 [I,C*]; A23L0001-052 [I,C*]; A23L0001-0524 [I,A];
     A23L0001-056 [I,A]; A23L0001-212 [I,C*]; A23L0001-212 [I,A];
     A23L0001-325 [I,C*]; A23L0001-325 [I,A]; A23L0003-00 [I,C*];
    A23L0003-00 [I,A]
    17-4 (Food and Feed Chemistry)
CC
    food product tomato salmon bread moisture flavor oil
ST
     barrier; water flavor barrier food vegetable fruit bread fish
    Coating materials
ΙT
        (impermeable; process for preparing an edible moisture and flavor and
        oil barrier for food products)
ΙT
     Bread
     Fish
     Flavor
     Food processing
     Fruit
     Oxidation
     Oxidation
     Vegetable
     Water vapor
        (process for preparing an edible moisture and flavor and oil
        barrier for food products)
ΙT
     Enzymes, biological studies
        (process for preparing an edible moisture and flavor and oil
        barrier for food products)
     Vegetable
ΤТ
        (salad materials; process for preparing an edible moisture and flavor
        and oil barrier for food products)
ΙT
        (sandwiches containing salmon and tomato; process for preparing an edible
        moisture and flavor and oil barrier for food products)
     Lycopersicon esculentum
ΙT
        (sliced; process for preparing an edible moisture and flavor and
        oil barrier for food products)
TТ
     Salmon
        (smoked; process for preparing an edible moisture and flavor and
        oil barrier for food products)
     50-99-7, Glucose, biological studies
ΙT
                                            121-33-5D,
     Vanillin, polymers containing 127-09-3, Sodium acetate
     1135-24-6, Ferulic acid 7722-84-1,
     Hydrogen peroxide, biological studies
                                             9003-99-0, Biobake Wheat
     9074-19-5, Hydrase
        (process for preparing an edible moisture and flavor and oil
        barrier for food products)
ΤТ
     9000-69-5D, Pectin, feruloylated
     9012-76-4D, Chitosan, feruloylated
        (process for preparing an edible moisture and flavor and oil
        barrier for food products)
REFERENCE COUNT:
                               THERE ARE 4 CITED REFERENCES AVAILABLE FOR
                         4
                               THIS RECORD. ALL CITATIONS AVAILABLE IN THE
                               RE FORMAT
L97 ANSWER 3 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN
ACCESSION NUMBER:
                         2005:564598 HCAPLUS Full-text
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Continuous multi-microencapsulation process for

143:77319

DOCUMENT NUMBER:

TITLE:

improving the stability and storage life of biologically active ingredients in foods,

DATE

cosmetics and drugs

INVENTOR(S): Casana Giner, Victor; Gimeno Sierra, Miguel;

Gimeno Sierra, Barbara; Moser, Martha

KIND DATE APPLICATION NO.

PATENT ASSIGNEE(S): GAT Formulation G.m.b.H., Austria SOURCE: PCT Int. Appl., 72 pp.

PCT Int. Appl., 72 pp. CODEN: PIXXD2

DOCUMENT TYPE: Patent LANGUAGE: Spanish

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.

	TEM 1	17.114		DAIE		AFFLICATION NO.						DAIE				
	2005	A1	2005		WO 2004-ES562							20041217				
	W:	CH, GB, KR,	CN, GD, KZ,	CO, GE, LC,	CR, GH, LK,	CU, GM, LR,	AU, CZ, HR, LS,	DE, HU, LT,	DK, ID, LU,	DM, IL, LV,	BG, DZ, IN, MA,	BR, EC, IS, MD,	EE, JP, MG,	EG, KE, MK,	ES, KG, MN,	FI, KP, MW,
	RW:	SE, VC, BW, AM,	SG, VN, GH, AZ,	SK, YU, GM, BY,	SL, ZA, KE, KG,	SY, ZM, LS, KZ,	TJ,	TM, MZ, RU,	TN, NA, TJ,	TR, SD, TM,	TT, SL, AT,	TZ, SZ, BE,	UA, TZ, BG,	UG, UG, CH,	US, ZM, CY,	UZ, ZW, CZ,
		NL,	PL,	PT,	RO,	SE,	SI, NE,	SK,	TR,	BF,						
ES	2235	642			A1		2005	0701	]	ES 2	003-				2	0031218
	2235		92		B2 A1		2006		i	AU 2	004-	 2987	92		2	0041217
CA	2550			A1 20050630			< CA 2004-2550615 <						20041217			
EP	1702	675			A1 20060920			EP 2004-805105						2	0041217	
CN	R: 1917	PT,				FI,	ES, RO, 2007	CY,	TR,	BG,	IT, CZ, 004-	LI, EE, 8004	HU,	PL,	SK,	
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JP	2007	5211.	35		T		2007	0802	ı	JP 2	006-	 5444 	72		2	0041217
MX	2006	0067	35		А		2007	0216	I	MX 2	006-				2	0060614
US	2007	0077.	308		A1		2007	0405	i	US 2	006-		56		2	0060616
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ED Entered STN: 30 Jun 2005

AB Microcapsules are obtained in a continuous water-in-oil -in-water microencapsulation process through in situ and interfacial polymerization of the emulsion. A formulation comprises a continuous water phase having a

dispersion of microcapsules which contain oil drops and in the inside of each oil phase drop (containing optionally oil-soluble materials) there is a dispersion of water, or aqueous extract or water-dispersible material or water-soluble material. The oil drops are encapsulated with a polymerizable material of natural origin. Such microcapsules are appropriate for spraydrying, to be used as dry powder, lyophilized, self-emulsifiable powder, gel, cream, and any liquid form. The active compds. included in the microcapsules are beneficial to health and other biol. purposes. Such formulations are appropriate for incorporation in any class of food, especially for the production of nutraceuticals, as well as cosmetic products (such as rejuvenescence creams, anti-wrinkle creams, gels, bath and shower consumable products and sprays). The prepns. are adequate to stabilize compds. added to food, media for cultivating microbes and nutraceuticals, especially those which are easily degradable or oxidizable.

IT 1135-24-6 9000-69-5, Pectin 9012-76-4, Chitosan

(continuous multi-microencapsulation process for improving stability and storage life of biol. active ingredients in foods, cosmetics and drugs)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

9000-69-5 HCAPLUS

Diterpenes

RN

Pectin (CA INDEX NAME) CN \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\* RN 9012-76-4 HCAPLUS CN Chitosan (CA INDEX NAME) \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\* ΙT 9001-62-1 (inhibitors; continuous multi-microencapsulation process for improving stability and storage life of biol. active ingredients in foods, cosmetics and drugs) RN 9001-62-1 HCAPLUS CN Lipase, triacylglycerol (CA INDEX NAME) \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\* IPCI B01J0013-16 [ICM, 7]; B01J0013-06 [ICM, 7, C\*] IPCR B01J0013-06 [I,C\*]; B01J0013-18 [I,A] 17-4 (Food and Feed Chemistry) Section cross-reference(s): 62, 63 ΙT Albumins, biological studies Amides, biological studies Amines, biological studies Amino acids, biological studies Carbohydrates, biological studies Carotenes, biological studies Chlorophylls, biological studies Diglycerides

Enzyme inhibitors Enzymes, biological studies Ethers, biological studies Fats and Glyceridic oils, biological studies Flavonoids Gelatins, biological studies Glycerides, biological studies Hormones, animal, biological studies Linseed oil Mineral elements, biological studies Monoterpenes Mvelin Oligosaccharides, biological studies Phenols, biological studies Phospholipids, biological studies Phytoestrogens Polysaccharides, biological studies Proanthocyanidins Saponins Sesquiterpenes Sphingolipids Tannins Terpenes, biological studies Tocopherols Trace element nutrients Triterpenes Vitamins Waxes (continuous multi-microencapsulation process for improving stability and storage life of biol. active ingredients in foods, cosmetics and drugs) Fats and Glyceridic oils, biological studies (hydrogenated; continuous multi-microencapsulation process for improving stability and storage life of biol. active ingredients in foods, cosmetics and drugs) Emulsions (water-in-oil-in-water, p; continuous multi-microencapsulation process for improving stability and storage life of biol. active ingredients in foods, cosmetics and drugs) 50-81-7, L-Ascorbic acid, biological studies 52-90-4, L-Cysteine, biological studies 56-89-3, L-Cystine, biological studies 60-33-3, 9,12-Octadecadienoic acid (92,122)-, biological studies 64-17-5, Ethanol, biological studies 70-18-8, biological studies 73-31-4 74-79-3, L-Arginine, biological studies 83-88-5, 90-19-7 Riboflavin, biological studies 88-26-6 90-05-1 95-48-7, biological studies 99-50-3 99-96-7, biological studies 106-44-5, biological studies 108-39-4, biological studies 111-02-4 112-80-1, 9-Octadecenoic acid (9Z)-, biological studies 117-39-5 119-13-1 121-34-6 123-07-9 126-29-4 128-37-0, biological studies 134-04-3 144-68-3 146-48-5 148-03-8 149-91-7, biological studies 153-18-4 154-23-4 303-98-0 305-84-0 327-97-9 331-39-5 432-70-2,  $\beta$ ,  $\epsilon$ -Carotene 446-72-0 463-40-1 465-42-9 469-38-5 472-61-7 480-17-1 480-18-2480-19-3 480-40-0 480-41-1 486-66-8 490-23-3 490-46-0491-70-3 491-80-5 506-26-3 506-32-1 514-78-3, β,β-Carotene-4,4'-dione 520-18-3 520-26-3 520-33-2 520-34-3 520-36-5 522-12-3 528-48-3 529-44-2 530-57-4530-59-6 531-95-3 541-15-1 548-83-4 552-58-9 580-72-3

ΤТ

ΤТ

ΙT

583-17-5 588-30-7 863-03-6 970-74-1 989-51-5

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1135-24-6 1151-98-0 1154-78-5 1200-22-2 1406-18-4,
    Vitamin E 1421-63-2 1721-51-3 1783-84-2 1912-50-1 1948-33-0
    2444-28-2 6217-54-5 7235-40-7, \beta, \beta-Carotene 7400-08-0
    7439-95-4, Magnesium, biological studies 7440-66-6, Zinc, biological
    studies 7616-22-0 7647-14-5, Sodium chloride (NaCl), biological
    studies 7782-49-2, Selenium, biological studies 7786-61-0
    8013-90-9, Ionone 8062-15-5, Lignosulfonate 8063-16-9, Psyllium
         9000-01-5, Gum arabic 9000-07-1, Carrageenan 9000-30-0, Guar
    gum 9000-36-6, Karaya gum 9000-65-1, Gum tragacanth
    9000-69-5, Pectin 9002-18-0, Agar 9004-34-6,
    Cellulose, biological studies 9004-53-9, Dextrin 9005-25-8,
    Starch, biological studies 9005-32-7, Alginic acid 9005-53-2,
    Lignin, biological studies 9005-80-5, Inulin 9012-76-4,
    Chitosan 9036-66-2, Arabinogalactan 9041-22-9,
    \beta-Glucan 10028-15-6, Ozone, biological studies 10236-47-2
    10417-94-4 10597-60-1 11078-30-1, Galactomannan 11138-66-2,
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    25013-16-5 25429-38-3 25612-59-3 26161-42-2 27785-15-5
    29388-59-8 31661-06-0 32619-42-4 32839-34-2 33135-50-1,
    Poly-L-lactide 55167-29-8 58749-22-7 59870-68-7 78473-71-9
    80226-00-2
       (continuous multi-microencapsulation process for improving
       stability and storage life of biol. active ingredients in foods,
       cosmetics and drugs)
    9001-62-1 9002-10-2 9003-99-0, Peroxidase 9029-60-1
    9037-29-0, Oxygenase
       (inhibitors; continuous multi-microencapsulation process for
       improving stability and storage life of biol. active ingredients in
       foods, cosmetics and drugs)
                            THERE ARE 6 CAPLUS RECORDS THAT CITE THIS
OS.CITING REF COUNT:
                     6
                            RECORD (8 CITINGS)
REFERENCE COUNT:
                            THERE ARE 4 CITED REFERENCES AVAILABLE FOR
                       4
                            THIS RECORD. ALL CITATIONS AVAILABLE IN THE
                            RE FORMAT
L97 ANSWER 4 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN
ACCESSION NUMBER: 2004:799601 HCAPLUS Full-text
DOCUMENT NUMBER:
                      141:313288
                      Polymer composition of proteins, polysaccharides
TITLE:
                      and/or glycerides for use in food products
INVENTOR(S):
                      Bruggeman, Yvonne Evelien; Van Der Hijden,
                      Hendrikus Theodorus W. M.; Ravestein, Peter
PATENT ASSIGNEE(S):
                      Unilever N.V., Neth.; Unilever Plc; Hindustan
                      Lever Limited
SOURCE:
                      PCT Int. Appl., 32 pp.
                      CODEN: PIXXD2
DOCUMENT TYPE:
                      Patent
LANGUAGE:
                      English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:
    PATENT NO.
                     KIND DATE APPLICATION NO.
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                             20040930 WO 2004-EP2148
    WO 2004083256
                      A1
                                                             20040304
        W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA,
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ΤT

CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,

KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW RW: BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG EP 2003-75817 A 20030321

PRIORITY APPLN. INFO.:

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ED Entered STN: 30 Sep 2004

Polymer compns. comprises at least 2 building blocks covalently linked via AΒ phenolic residues containing a methoxy group positioned ortho with respect to the hydroxyl group, wherein the building blocks are selected from protein (P), glycerides (G) and polysaccharides (S) and wherein the covalent linkage via phenolic residues is between P-P, S-S, P-S, P-G, G-G, G-S or combinations thereof, characterized in that at least one of the phenolic residues is covalently bonded to a building block via a Schiff's base, show good emulsifying, thickening, encapsulation and stabilizing properties. Hence they are suitable for use in food products, especially emulsions and foams.

ΙT 9000-69-5D, Pectin, derivs.

(crosslinked; production of polymer composition of proteins, polysaccharides

and/or glycerides for use in food products)

9000-69-5 HCAPLUS RN

Pectin (CA INDEX NAME) CN

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

121-33-5D, Vanillin, reaction products with

1135-24-6, Ferulic acid

(production of polymer composition of proteins, polysaccharides and/or glycerides for use in food products)

RN 121-33-5 HCAPLUS

Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME) CN

RN 1135-24-6 HCAPLUS

2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME) CN

121-33-5, Vanillin ΙT 9012-76-4, Chitosan

(production of polymer composition of proteins, polysaccharides and/or glycerides for use in food products)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

RN 9012-76-4 HCAPLUS

CN Chitosan (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

IPCI C08B0037-08 [ICM, 7]; C08B0037-06 [ICS, 7]; C08B0037-00 [ICS, 7, C\*];

C08H0001-00 [ICS, 7]

IPCR C08B0037-00 [I,C\*]; C08B0037-00 [I,A]; C08B0037-08 [I,A]; C08H0001-00

[I,C\*]; C08H0001-00 [I,A]

CC 17-9 (Food and Feed Chemistry)

Section cross-reference(s): 44

IT Ovalbumin

(reaction products with vanillin; production of polymer

composition of proteins, polysaccharides and/or glycerides for use in

food products)

IT Caseins, biological studies

(sodium complexes, reaction products with vanillin;

production of polymer composition of proteins, polysaccharides and/or

glycerides for use in food products)

IT 9000-69-5D, Pectin, derivs.

(crosslinked; production of polymer composition of proteins,

polysaccharides

and/or glycerides for use in food products)

IT 121-33-5D, Vanillin, reaction products with

ovalbumin 121-34-6, Vanillic acid 458-35-5, Coniferol

1135-24-6, Ferulic acid 80498-15-3,

Laccase

(production of polymer composition of proteins, polysaccharides and/or

glycerides for use in food products)

IT 121-33-5, Vanillin 9012-76-4,

Chitosan

(production of polymer composition of proteins, polysaccharides and/or

glycerides for use in food products)

REFERENCE COUNT: 8 THERE ARE 8 CITED REFERENCES AVAILABLE FOR

THIS RECORD. ALL CITATIONS AVAILABLE IN THE

RE FORMAT

L97 ANSWER 5 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 2004:672742 HCAPLUS Full-text

DOCUMENT NUMBER: 142:294616

TITLE: Ferulic acid: an antioxidant

found naturally in plant cell walls and

feruloy1 esterases involved in its release

and their applications

AUTHOR(S): Mathew, Sindhu; Abraham, T.

CORPORATE SOURCE: Biochemical Processing Section, Regional Research

Laboratory (CSIR), Kerala, 695019, India

SOURCE: Critical Reviews in Biotechnology (2004

), 24(2-3), 59-83

CODEN: CRBTE5; ISSN: 0738-8551

PUBLISHER: Taylor & Francis, Inc.
DOCUMENT TYPE: Journal; General Review

LANGUAGE: English ED Entered STN: 18 Aug 2004

AB A review. Farulic acid is the most abundant hydroxycinnamic acid in the plant world and maize bran with 3.1% (weight/weight) ferulic acid is one of the most promising sources of this antioxidant. The dehydrodimers of ferulic acid are important structural components in the plant cell wall and serve to enhance its rigidity and strength. Faruloy1 esterases are a subclass of the carboxylic acid esterases that hydrolyze the ester bond between hydroxycinnamic acids and sugars present in plant cell walls and they have been isolated from a wide range of microorganisms, when grown on complex substrates such as cereal brans, sugar beet pulp, pactin and xylan. These enzymes perform a function similar to alkali in the deesterification of plant cell wall and differ in their specificities towards the Me esters of cinnamic acids and ferulolylated oligosaccharides. They act synergistically with xylanases and pectinases and facilitate the access of hydrolases to the backbone of cell wall polymers. The applications of ferulic acid and feruloyl esterase enzymes are many and varied. Ferulic acid obtained from agricultural byproducts is a potential precursor for the production of natural vanillin, due to the lower production cost.

IT 1135-24-6, Ferulic acid

134712-49-5, Feruloyl esterase

(ferulic acid is an antioxidant found naturally in plant cell walls and feruloy! esterases involved in its release and their applications)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

RN 134712-49-5 HCAPLUS

CN Esterase, feruloyl (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

CC 11-0 (Plant Biochemistry)

Section cross-reference(s): 17

ST review ferulic acid cell wall antioxidant

feruloyl esterase

IT Antioxidants

Aspergillus niger

Cell wall

(ferulic acid is an antioxidant found naturally in plant cell walls and feruloy) esterases involved in

its release and their applications)

IT 1135-24-6, Ferulic acid

134712-49-5, Feruloyl esterase

(ferulic acid is an antioxidant found naturally in plant cell walls and feruloy1 esterases involved in its release and their applications)

OS.CITING REF COUNT: 50 THERE ARE 50 CAPLUS RECORDS THAT CITE THIS

RECORD (50 CITINGS)

REFERENCE COUNT: 191 THERE ARE 191 CITED REFERENCES AVAILABLE FOR

THIS RECORD. ALL CITATIONS AVAILABLE IN THE

RE FORMAT

 $\verb|L97| ANSWER 6 OF 24| HCAPLUS COPYRIGHT 2010 ACS on STN|$ 

ACCESSION NUMBER: 2002:968085 HCAPLUS <u>Full-text</u>

DOCUMENT NUMBER: 138:220646

TITLE: Glycosidically bound flavour compounds in hop

(Humulus lupulus L.): 1. Enzymatical libaration of

aglycones

AUTHOR(S): Kollmannsberger, H.; Nitz, S.

CORPORATE SOURCE: Department Lebensmittel und Ernaehrung, Lehrstuhl

fuer Chem-Techn. Analyse u. Chem.

Lebensmitteltechnologie, Freising-Weihenstephan,

D-85350, Germany

SOURCE: AFS, Advances in Food Sciences (2002),

24(3), 106-115 CODEN: AAFSBE

PUBLISHER: PSP - Parlar Scientific Publications

DOCUMENT TYPE: Journal LANGUAGE: German ED Entered STN: 23 Dec 2002

AB The efficiency of different enzyme prepns. (almond  $\beta$ -glucosidase, glucosidase from Aspergillus niger, pectinase, hesperidinase,  $\alpha$ -amylase, a amylasemixture, a hemicellulase preparation) for the cleavage of glycosidically bound flavor compds. of hops (Humulus lupulus L.) was investigated. Enzymes were added to either synthetic B-D-glucosides (phenyl- and octyl-) or hop exts. The hop exts. were made by extraction with a water-methanol mixture, or by hot-water extraction and subsequent adsorption on an Amberlite XAD-2 resin. The isolated aglycons were investigated by gas chromatog. - mass spectrometry. Main compds. among the aglycons were 3-methylbutan-2-ol, 3- and 2-methylbutane-1-ol, 3-methyl-2-butene-1-ol, 3-methylpentane-2-ol, 3(Z)-hexenol, hexanol, 1-octen-3-ol, benzylalc., 2-phenylethanol, linalool,  $\alpha$ -terpineol, methylsalicylate, 2,6-dimethylocta-2,7-diene-1,6-diol, 3-hydroxy-7,8-dihydro- $\beta$ -ionol, 3-hydroxy-5,6-epoxy- $\beta$ -ionol, vomifoliol and 7,8-dihydro-vomifoliol. Addnl. small amts. of 3-hydroxy- $\beta$ -damascone, a precursor of the sensorial important  $\beta$ -damascenone could be found among the aglycons. Best yields of aglycons could be achieved with glucosidase from Aspergillus niger and with rapidase (a hemicellulase preparation with glycosidic activities). Com. available  $\alpha$ -amylase was found to be not suitable for hydrolysis of hop alvcosides.

IT 121-33-5, Vanillin 1135-24-6,

Ferulic acid

(enzymic libaration of aglycons from glycosidically bound flavor compds. in hop)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

ΙT 9032-75-1, Pectinase (enzymic libaration of aglycons from glycosidically bound flavor compds. in hop)

RN 9032-75-1 HCAPLUS

 $\beta$ -D-glucoside

CN Polygalacturonase (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

CC 17-13 (Food and Feed Chemistry)

71-36-3, Butan-1-ol, processes 71-41-0, Pentan-1-ol, processes ΤT 75-65-0, 2-Methyl-propan-2-ol, processes 78-70-6, Linalool 78-92-2, Butan-2-ol 98-55-5,  $\alpha$ -Terpineol 100-51-6, Benzylalcohol, processes 106-24-1, Geraniol 108-11-2, 4-Methyl-pentan-2-ol 108-93-0, Cyclohexanol, processes 115 - 18 - 4119-36-8, Methylsalicylate 121-33-5, Vanillin 121-34-6, Vanillic acid 123-08-0, 4-Hydroxy-benzaldehyde 3-Methyl-butan-1-ol 137-32-6, 2-Methyl-butan-1-ol 501-94-0, Tyrosol 556-82-1, 3-Methyl-2-buten-1-ol 565-60-6, 3-Methyl-pentan-2-ol 584-02-1, Pentan-3-ol 3-Methyl-butan-2-ol 928-96-1, cis-3-Hexenol 1135-24-6, Ferulic acid 1321-27-3, Phenylethanol 1464-44-4, Phenyl  $\beta$ -D-glucoside 2628-17-3, 4-Vinylphenol 3391-86-4, 1-Octen-3-ol 5502-74-9, p-Menth-1-ene-7,8-diol 6032-29-7, Pentan-2-ol 7400-08-0, p-Hydroxy-cinnamic acid 7786-61-0, 4-Vinylguaiacol 10473-14-0, 3-Methyl-3-buten-2-ol 14398-34-6,  $3-Hvdroxv-\beta-ionone$ 23526-45-6, Vomifoliol 25917-35-5, Hexanol 29656-58-4, Hydroxy benzoic acid 29836-26-8, Octyl

35734-61-3, 3-Hydroxy- $\beta$ -damascone

compds. in hop) 9000-90-2,  $\alpha$ -Amylase 9000-92-4, Amylase 9025-56-3, ΙT Hemicellulase 9032-75-1, Pectinase 9033-06-1, Glucosidase 37213-47-1, Hesperidinase

4,6-Dimethyl-heptan-2-ol 131544-22-4 398453-07-1

38274-01-0, 3-Hydroxy-5,6-epoxy- $\beta$ -ionone

(enzymic libaration of aglycons from glycosidically bound flavor compds. in hop)

(enzymic libaration of aglycons from glycosidically bound flavor

51079-52-8,

OS.CITING REF COUNT: THERE ARE 5 CAPLUS RECORDS THAT CITE THIS RECORD (5 CITINGS)

REFERENCE COUNT: 38 THERE ARE 38 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L97 ANSWER 7 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 2001:31308 HCAPLUS Full-text DOCUMENT NUMBER: 134:91147

TITLE: A method for the improvement of transport across adaptable semi-permeable barriers

INVENTOR(S):
Cevc, Gregor

PATENT ASSIGNEE(S): Idea Innovative Dermale Applikationen G.m.b.H.,

Germany

SOURCE: PCT Int. Appl., 94 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PAT	KIND DATE				APPL	DATE											
WO	2001	0019	 62		A1	20010111				 WO 1	.999-	19990705					
	₩:	CZ, IN, MD,	DE, IS, MG,	DK, JP, MK,	EE, KE, MN,	ES, KG, MW,	AZ, FI, KP, MX, TR,	GB, KR, NO,	GD, KZ, NZ,	GE, LC, PL,	BR, GH, LK, PT,	GM, LR, RO,	HR, LS, RU,	HU, LT, SD,	ID, LU,	IL, LV, SG,	
		DK, CF,	ES,	FI,	FR, CM,	GB,	SD, GR, GN,	IE, GW,	IT, ML,	LU, MR,	MC, NE,	NL, SN,	PT, TD,	SE,	BF,	BJ,	
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WO	2001	0019	63		A1		2001	0111		WO 2	000-		67		20000705		
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US 20030099694	A1	20030529	US	2002-37480		20020104
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MX 2002000053	A	20030721	MX	2002-53		20020107
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US 20050123897	A1	20050609	US	2004-984450		20041108
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US 7591949	В2	20090922				
IN 2005DN03651	A	20070824	IN	2005-DN3651		20050818
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PRIORITY APPLN. INFO.:			WO	1999-EP4659	А	19990705
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			IN	2001-DN1133	А3	20011206
				<		
			US	2002-37480	A1	20020104
				<		

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT ED Entered STN: 12 Jan 2001

AB The invention relates to a method, a kit and a device for controlling the flux of penetrants across an adaptable semi-permeable porous barrier, the method comprising the steps of: preparing a formulation by suspending or dispersing said penetrants in a polar liquid in the form of fluid droplets surrounded by a membrane-like coating of one or several layers, said coating comprising at least two kinds of forms of amphiphilic substances with a tendency to aggregate; said penetrants being able to transport agents through the pores of said barrier or to enable agent permeation through the pores of said barrier after penetrants have entered the pores, selecting a dose amount of said penetrants to be applied on a predetd. area of said barrier to control the flux of said penetrants across said barrier, and applying the selected dose amount of said formulation containing said penetrants onto said area of said porous barrier. Highly adaptable complex droplets (ultradeformable vesicles or Transfersomes) were prepared containing soybean phosphatidylcholine, Na cholate, 3H-labeled DPPC and phosphate buffer. IPCI A61K0009-127 [ICM, 7]; A61K0009-70 [ICS, 7]

IPCR A61F0002-28 [I,C\*]; A61F0002-28 [I,A]; A61F0002-02 [I,C\*]; A61F0002-02 [I,A]; A61K0009-127  $[I,C^*]$ ; A61K0009-127 [I,A]; A61K0009-70  $[I,C^*]$ ; A61K0009-70 [I,A]; A61K0031-045 [I,C\*]; A61K0031-045 [I,A]; A61K0031-05 [I,A]; A61K0031-055 [I,A]; A61K0031-14 [I,C\*]; A61K0031-14 [I,A]; A61K0031-185 [I,C\*]; A61K0031-19 [I,A]; A61K0031-192 [I,A]; A61K0031-28 [I,C\*]; A61K0031-305 [I,A]; A61K0031-452 [I,C\*]; A61K0031-452 [I,A]; A61K0045-00 [I,C\*]; A61K0045-00 [I,A]; A61K0047-02  $[I,C^*]; A61K0047-02 [I,A]; A61K0047-08 [I,C^*]; A61K0047-08 [I,A];$ A61K0047-10 [I,C\*]; A61K0047-10 [I,A]; A61K0047-12 [I,C\*]; A61K0047-12 [I,A]; A61K0047-14 [I,C\*]; A61K0047-14 [I,A]; A61K0047-16 [I,C\*]; A61K0047-18 [I,A]; A61K0047-22 [I,C\*]; A61K0047-22 [I,A]; A61K0047-26 [I,C\*]; A61K0047-26 [I,A]; A61K0047-28 [I,C\*]; A61K0047-28 [I,A]; A61K0047-32 [I,C\*]; A61K0047-32 [I,A]; A61K0047-34 [I,C\*]; A61K0047-34  $[I,A]; A61K0047-36 [I,C^*]; A61K0047-36 [I,A]; A61K0047-38 [I,C^*];$ A61K0047-38 [I,A]; A61K0047-42 [I,C\*]; A61K0047-42 [I,A]; A61K0047-46 [I,C\*]; A61K0047-46 [I,A]; A61L0027-00 [I,C\*]; A61L0027-22 [I,A]; A61L0027-26 [I,A]; A61L0027-34 [I,A]; A61L0027-48 [I,A]; A61P0001-00 [I,C\*]; A61P0001-00 [I,A]; A61P0001-16 [I,A]; A61P0001-18 [I,A]; A61P0003-00 [I,C\*]; A61P0003-14 [I,A]; A61P0007-00 [I,C\*]; A61P0007-00 [I,A]; A61P0011-00 [I,C\*]; A61P0011-00 [I,A]; A61P0013-00 [I,C\*]; A61P0013-12 [I,A]; A61P0017-00 [I,C\*]; A61P0017-00 [I,A]; A61P0017-02 [I,A]; A61P0019-00 [I,C\*]; A61P0019-00 [I,A]; A61P0021-00 [I,C\*]; A61P0021-04 [I,A]; A61P0025-00 [I,C\*]; A61P0025-02 [I,A]; A61P0025-08 [I,A]; A61P0027-00 [I,C\*]; A61P0027-02 [I,A]; A61P0027-16 [I,A];

A61P0029-00 [I,C\*]; A61P0029-00 [I,A]; A61P0031-00 [I,C\*]; A61P0031-00 [I,A]; A61P0031-04 [I,A]; C12Q0001-00 [I,C\*]; C12Q0001-00 [I,A]; C12Q0001-18 [I,C\*]; C12Q0001-18 [I,A] CC 63-6 (Pharmaceuticals) ΙT 50-81-7, Ascorbic acid, biological studies 57-09-0, Cetrimonium bromide 57-15-8, Chlorbutanol 59-02-9,  $\alpha$ -Tocopherol 59-02-9D,  $\alpha$ -Tocopherol, acyl derivs. 64-17-5, Ethanol, biological studies 67-63-0, Isopropanol, biological studies 69-72-7, Salicylic acid, biological studies 77-95-2, Quinic acid 79-10-7D, Acrylic acid, polymers 79-41-4D, Methacrylic acid, polymers 86-74-8, Carbazole 90-05-1, Guaiacol 97-53-0, Eugenol 99-50-3, Protocatechuic acid 100-51-6, Benzyl alcohol, biological studies 107-15-3D, Ethylenediamine, derivs. 108-95-2D, Phenol, derivs., biological studies 119-13-1,  $\delta$ -Tocopherol 119-13-1D,  $\delta$ -Tocopherol, acyl derivs. 121-33-5, Vanillin 121-79-9, Propyl gallate 122-39-4, Diphenylamine, biological studies 123-31-9, Hydroquinone, biological studies 128-37-0, Bht, biological studies 137-66-6, L-Ascorbic acid, 6-palmitate 148-03-8,  $\beta$ -Tocopherol 148-03-8D,  $\beta$ -Tocopherol, acyl derivs. 149-91-7, Gallic acid, biological studies 476-66-4, Ellagic acid 500-38-9, Nordihydroguaiaretic acid 530-57-4, Syringic acid 1338-39-2, Sorbitan monolaurate 2495-84-3, L-Ascorbic acid, 6-oleate 3934-16-5D, Methallylsulfonic acid, 4197-69-7, 2-Butylhydroquinone derivs. 5725-96-2, Dimethylamine 7616-22-0,  $\gamma$ -Tocopherol 7616-22-0D, oxide  $\gamma$ -Tocopherol, acyl derivs. 9000-07-1, Carrageenan Guar gum 9000-65-1, Gum tragacanth 9000-69-5, Pectin 9002-88-4, Polyethylene 9002-89-5 9003-39-8, Pvp 9004-32-4 9004-34-6D, Cellulose, derivs., biological studies 9004-61-9, Hyaluronic acid 9004-62-0, Hydroxyethyl cellulose 9004-64-2, Hydroxypropyl cellulose 9004-65-3, Hydroxypropyl methyl cellulose 9004-67-5, Methyl cellulose 9004-81-3, Polyethylene glycol laurate 9004-96-0, Polyethylene glycol oleate 9004-99-3, Myri 45 9005-32-7, Alginic acid 9005-64-5, Tween 20 9005-65-6, Tween 80 9012-36-6, Agarose 9012-76-4, Chitosan 9016-45-9, Polyethylene glycol nonylphenyl ether 9063-89-2 9086-85-5, Poly(hydroxypropyl methacrylate) 11138-66-2, Xanthan gum 12041-76-8, Dichlorobenzyl alcohol 16690-40-7, L-Ascorbyl 6-laurate 25013-16-5, Bha 25014-41-9, Polyacrylonitrile 25249-16-5 25322-68-3, Peg 26746-38-3, Di-tert-butylphenol 29349-22-2, Chlorobenzyl alcohol 33425-76-2, L-Ascorbic acid, 6-myristate 50546-45-7, Octaethylene glycol monoisotridecyl ether 53188-07-1, Trolox 85261-20-7, Decanoyl-N-methylglucamide 87246-72-8, D-Glucitol, 1-deoxy-1-[methyl(1-oxododecyl)amino]- 88306-53-0, 1,4-Dioxane-2,5-dione, 3,6-dimethyl-, polymer with  $\alpha$ -hydro- $\omega$ -hydroxy-Poly(oxy-1,2-ethanediyl) 90522-12-6, Poly(N-propylmethacrylamide) 106392-12-5, Poloxamer 121869-32-7 148081-72-5, 1-O-Hexyl-2,3,5-trimethylhydroquinone 158606-68-9, 191997-39-4 Polyaspartamide (improvement of transport across adaptable semi-permeable barriers) ΙT 50-06-6, Phenobarbital, biological studies 50-33-9, Phenylbutazone, biological studies 50-78-2, Acetylsalicylic acid 50-99-7, D-Glucose, biological studies 52-67-5, Penicillamine 53-86-1, Indomethacin 54-05-7, Chloroquine 54-64-8, Thiomersal 55-56-1, Chlorhexidine 55-68-5, Phenylmercuric nitrate 59-05-2, Methotrexate 59-50-7, 4-Chloro-3-methylphenol 60-00-4, Edta, biological studies 61-68-7, Mefenamic acid 62-38-4, Phenylmercuric acetate 62-56-6, Thiourea, biological studies 65-85-0, Benzoic acid, biological studies 69-93-2, Uric acid, biological studies

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70-18-8, Glutathione, biological studies 70-30-4, Hexachlorophene
    71-00-1D, L-Histidine, thio derivs., biological studies 73-22-3D,
    Tryptophan, metabolites 81-24-3D, Taurocholic acid, salts
    81-25-4D, Cholic acid, salts 83-44-3D, Deoxycholic acid, salts
    83-89-6, Quinacrine 88-04-0, p-Chloro-m-xylenol 90-34-6,
    Primaquine 94-13-3, Propylparaben 94-18-8, Benzylparaben
    94-26-8, Butylparaben 94-41-7D, Chalcone, derivs. 97-23-4,
    Dichlorophene 99-76-3, Methylparaben 102-98-7, Phenylmercuric
           103-90-2, Acetaminophen 110-44-1, Sorbic acid 120-47-8,
    Ethylparaben 123-03-5, Cetylpyridinium chloride 129-20-4,
    Oxyphenbutazone 138-14-7, Desferal 143-19-1, Sodium oleate
    151-41-7, Lauryl sulfate 302-95-4, Sodium deoxycholate 327-97-9,
    Chlorogenic acid 331-39-5, Caffeic acid 360-65-6D,
    Glycodeoxycholic acid, salts 446-86-6, Azathioprine 475-31-0D,
    Glycocholic acid, salts 484-78-6, 3-Hydroxykynurenine 490-79-9,
    Gentisic acid 516-50-7D, Taurodeoxycholic acid, salts 525-66-6,
    Propranolol 530-59-6, Sinapic acid 530-78-9, Flufenamic acid
    538-71-6, Phenododecinium bromide 548-93-6, 3-Hydroxyanthranilic
    acid 616-91-1, N-Acetylcysteine 621-82-9, Cinnamic acid,
    biological studies 629-25-4, Sodium laurate 635-65-4, Bilirubin,
    biological studies 822-17-3, Sodium linoleate 1135-24-6,
    Ferulic acid 1319-77-3, Cresol 1951-25-3, Amiodarone
    3650-09-7, Carnosic acid 5677-55-4, Ubiquinol-10
    Carnosol 7235-40-7, \beta-Carotene 7347-25-3, Sodium taurate
    7631-90-5, Sodium bisulfite 7681-57-4, Sodium metabisulfite
    7747-53-7 9001-05-2, Catalase 9002-92-0, Poly(oxy-1,2-ethanediyl),
    \alpha-dodecyl-\omega-hydroxy- 9013-66-5, Glutathione peroxidase
    9031-37-2, Ceruloplasmin 9054-89-1, Superoxide dismutase
    10540-29-1, Tamoxifen 15307-86-5, Diclofenac 15687-27-1, Ibuprofen
    16409-34-0, Sodium glycodeoxycholate 18175-45-6, Sodium elaidate
    18472-51-0, Chlorhexidine gluconate 18683-91-5, Ambroxol
    19767-45-4, Mesna 20283-92-5, Rosmarinic acid 20902-45-8,
    Penicillamine disulfide 21829-25-4, Nifedipine 22071-15-4,
    Ketoprofen 22204-53-1, Naproxen 22494-42-4, Diflunisal
    23288-49-5, Probucol 25429-38-3, Hydroxycinnamic acid 25655-41-8,
    Povidone-iodine 28088-64-4, Aminosalicylic acid 29122-68-7,
    Atenolol 36322-90-4, Piroxicam 37640-71-4, Aprindine 55101-76-3,
    Chloro-8-hydroxyquinoline 55985-32-5, Nicardipine 63675-72-9,
    Nisoldipine 66085-59-4, Nimodipine 73584-61-9, Carnosolic acid
    75530-68-6, Nilvadipine 77207-49-9 77400-65-8, Asocainol
    108605-69-2, Avenanthramide 1 110101-67-2, U74006F 118457-14-0,
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        (improvement of transport across adaptable semi-permeable barriers)
OS.CITING REF COUNT: 5
                            THERE ARE 5 CAPLUS RECORDS THAT CITE THIS
                             RECORD (7 CITINGS)
                             THERE ARE 5 CITED REFERENCES AVAILABLE FOR
REFERENCE COUNT:
                             THIS RECORD. ALL CITATIONS AVAILABLE IN THE
                             RE FORMAT
L97 ANSWER 8 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN
ACCESSION NUMBER:
                       2000:456858 HCAPLUS Full-text
DOCUMENT NUMBER:
                       133:94512
TITLE:
                       Improved formulation for topical non-invasive
                       application in vivo
INVENTOR(S):
                       Cevc, Gregor
PATENT ASSIGNEE(S):
                       Idea Innovative Dermale Applikationen G.m.b.H.,
                       Germany
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PCT Int. Appl., 73 pp.

CODEN: PIXXD2

Patent

SOURCE:

DOCUMENT TYPE:

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO. KIND DATE APPLICATION NO.
WO 2000038653 A1 20000706 \_\_\_\_\_ \_\_\_\_\_ A1 20000706 WO 1998-EP8421 19981223 W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, HR, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG CA 2356080 A1 20000706 CA 1998-2356080 19981223 C 20090512 A 20000731 AU 1999-25137 19981223 CA 2356080 AU 9925137 <--AU 770803 B2 20040304 EP 1140021 A1 20011010 EP 1998-966846 19981223 <--B1 20040804 EP 1140021 R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO BR 9816113 A 20011023 BR 1998-16113 19981223 <--HU 2001004424 A2 20020328 HU 2001-4424 19981223 <-- 

 HU 2001004424
 A3
 20021228

 JP 2002533379
 T 20021008
 JP 2000-590607

 19981223 <--EE 2001000342 A 20021015 EE 2001-342 19981223 <---RU 2207844 C2 20030710 RU 2001-120008 19981223 <--T 20040815 AT 1998-966846 19981223 AT 272391 ES 2226203 T3 20050316 ES 1998-966846 19981223 <--B1 20070330 PL 1967-3494 PL 193824 19981223 <--С 20070613 CN 1998-814369 CN 1320880 19981223 <--HR 2001000309 A2 20020630 HR 2001-309 20010502 <--HR 2001000309 B1 20050630 NO 2001003164 A 20010822 20010822 NO 2001-3164 20010622 <--US 20020064524 A1 20020530 US 2001-887493 20010622 <--US 7175850 B2 20070213 MX 2001006424 A 20020604 MX 2001-6424 20010622 <--A1 20050128 HK 2002-102230 20020323 HK 1040629 <--KR 2006088906 A 20060807 KR 2006-712557 20060622

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US 20070184114 A1 20070809 US 2006-638091 20061212
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PRIORITY APPLN. INFO.:

WO 1998-EP8421 A 19981223
<--
KR 2001-706708 A3 20010529
<--
US 2001-887493 A1 20010622
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ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT OTHER SOURCE(S): MARPAT 133:94512

ED Entered STN: 07 Jul 2000

A formulation comprises mol. arrangements capable of penetrating pores in a AB barrier, owing to penetrant adaptability, despite the fact that the average diameter of the pores is smaller than the average penetrant diameter, provided that the penetrants can transport agents or cause permeation through the pores after penetrants have entered pores. The formulation comprises at least 1 consistency builder in an amount that increases the formulation to maximally 5 Nm/s so that spreading over is enabled. The formulation also contains 1 antioxidant in an amount that reduces the increase of oxidation index to <100% per 6 mo and/or at least 1 microbicide in an amount that reduces the bacterial count of 1 million germs added/g of total mass of the formulation to <100 in the case of aerobic bacteria, to <10 in the case of entero-bacteria, and to <1 in the case of Pseudomonas aeruginosa or Staphilococcus aureus, after a period of 4 days. Thus, a composition contained soybean phosphatidylcholine 347, Tween-80 623, sodium dodecyl sulfate 30, benzyl alc. 50, clobetasol 17-propionate 25 and pH 6.5 50 mM phosphate buffer 9000 mg.

IPCI A61K0009-127 [ICM, 6]

IPCR A61K0009-10 [I,C\*]; A61K0009-10 [I,A]; A61K0009-127 [I,C\*]; A61K0009-127 [I,A]; A61K0031-16 [I,C\*]; A61K0031-16 [I,A]; A61K0031-56  $[I,C^*]; A61K0031-56 [I,A]; A61K0031-57 [I,C^*]; A61K0031-57 [I,A];$ A61K0031-58 [I,C\*]; A61K0031-58 [I,A]; A61K0047-02 [I,C\*]; A61K0047-02 [I,A]; A61K0047-10 [I,C\*]; A61K0047-10 [I,A]; A61K0047-12 [I,C\*]; A61K0047-12 [I,A]; A61K0047-14 [I,C\*]; A61K0047-14 [I,A]; A61K0047-16  $[I,C^*];$  A61K0047-18 [I,A]; A61K0047-20  $[I,C^*];$  A61K0047-20 [I,A];A61K0047-22 [I,C\*]; A61K0047-22 [I,A]; A61K0047-24 [I,C\*]; A61K0047-24  $[I,A]; A61K0047-26 [I,C^*]; A61K0047-26 [I,A]; A61K0047-28 [I,C^*];$ A61K0047-28 [I,A]; A61K0047-32 [I,C\*]; A61K0047-32 [I,A]; A61K0047-34  $[I,C^*]; A61K0047-34 [I,A]; A61K0047-36 [I,C^*]; A61K0047-36 [I,A];$ A61K0047-38 [I,C\*]; A61K0047-38 [I,A]; A61K0047-42 [I,C\*]; A61K0047-42 [I,A]; A61K0047-46 [I,C\*]; A61K0047-46 [I,A]; A61P0001-00 [I,C\*]; A61P0001-16 [I,A]; A61P0001-18 [I,A]; A61P0007-00 [I,C\*]; A61P0007-06 [I,A]; A61P0011-00 [I,C\*]; A61P0011-06 [I,A]; A61P0013-00 [I,C\*]; A61P0013-12 [I,A]; A61P0017-00 [I,C\*]; A61P0017-00 [I,A]; A61P0017-06 [I,A]; A61P0017-14 [I,A]; A61P0019-00  $[I,C^*]$ ; A61P0019-00 [I,A]; A61P0019-02 [I,A]; A61P0021-00 [I,C\*]; A61P0021-00 [I,A]; A61P0025-00 [I,C\*]; A61P0025-08 [I,A]; A61P0027-00 [I,C\*]; A61P0027-00 [I,A]; A61P0027-02 [I,A]; A61P0029-00 [I,C\*]; A61P0029-00 [I,A]; A61P0031-00 [I,C\*]; A61P0031-12 [I,A]; A61P0031-22 [I,A]

CC 63-6 (Pharmaceuticals)

Section cross-reference(s): 1

IT 50-06-6, Phenobarbital, biological studies 50-33-9, Phenylbutazone, biological studies 50-78-2, Acetylsalicylic acid 50-81-7, Ascorbic Acid, biological studies 50-99-7, Glucose, biological studies 52-67-5, Penicillamine 53-86-1, Indomethacin 54-05-7, Chloroquine 54-64-8, Thiomersal 55-56-1, Chlorhexidine 55-68-5, Phenylmercuric nitrate 56-81-5, Glycerol, biological studies 57-15-8, Chlorbutanol 59-02-9,  $\alpha$ -Tocopherol 59-05-2, Methotrexate 59-50-7, 4-Chloro-m-cresol 60-00-4, EDTA, biological studies 61-68-7, Mefenamic acid 62-38-4, Phenylmercuric acetate 62-56-6, Thiourea, biological studies 64-17-5, Ethyl alcohol, biological

studies 65-85-0, Benzoic acid, biological studies 67-63-0, Isopropyl alcohol, biological studies 67-68-5D, DMSO, alkyl derivs. 69-72-7, Salicylic Acid, biological studies 69-93-2, Uric acid, biological studies 70-18-8, Glutathione, biological studies 70-30-4, Hexachlorophene 81-24-3D, salts 81-25-4D, salts 83-44-3D, salts 83-89-6, Quinacrine 86-74-8, Carbazole 89-65-6 90-05-1, Guaiacol 90-34-6, Primaquine 94-13-3, Propylparaben 94-18-8, Benzylparaben 94-26-8, Butylparaben 97-23-4, Dichlorophene 99-50-3, Protocatechuic Acid 99-76-3, Methylparaben 100-51-6, Benzyl alcohol, biological studies 102-98-7, Phenylmercuric borate 103-90-2, Acetaminophen 107-15-3D, Ethylenediamine, derivs. 107-21-1, Ethylene glycol, biological studies 110-27-0, Isopropyl myristate 110-44-1, Sorbic acid 112-53-8, 1-Dodecanol 112-80-1, Oleic acid, biological studies 118-42-3, Hydroxychloroquine 119-13-1,  $\delta$ -Tocopherol 120-47-8, Ethylparaben 121-33-5, Vanillin 121-79-9, Propyl Gallate 122-39-4, Diphenylamine, biological studies 123-03-5, Cetylpyridinium chloride 123-31-9, Hydroquinone, biological studies 128-37-0, BHT, biological studies 129-20-4, Oxyphenbutazone 137-66-6 138-14-7, Desferal 141-78-6, EtOAc, biological studies 143-19-1, Sodium oleate 143-28-2, Oleyl alcohol 148-03-8,  $\beta$ -Tocopherol 149-91-7, Gallic Acid, biological studies 151-41-7, Lauryl sulfate 302-95-4, Sodium deoxycholate 327-97-9, Chlorogenic acid 331-39-5, Caffeic acid 360-65-6D, salts 446-86-6, Azathioprine 475-31-0D, salts 476-66-4, Ellagic Acid 484-78-6, 3-Hydroxykynurenine 490-79-9, Gentisic acid 500-38-9, Nordihydroguaiaretic Acid 516-50-7D, salts 525-66-6, Propranolol 530-57-4, Syringic Acid 530-59-6, Sinapic acid 530-78-9, 538-71-6, Flufenamic acid 534-61-2, IsoChlorogenic acid Phenododecinium bromide 548-93-6, 3-Hydroxyanthranilic acid 616-91-1, N-Acetylcysteine 621-82-9, Cinnamic acid, biological studies 629-25-4, Sodium laurate 635-65-4, Bilirubin, biological studies 822-17-3, Sodium linoleate 1118-68-9D, Dimethylglycine, alkyl derivs. 1135-24-6, Feralic acid 1319-77-3, Cresol 1643-20-5, Dodecyldimethylamine oxide 1948-33-0, tert-Butylhydroquinone 1951-25-3, Amiodarone 2002-22-4D, derivs. 2495-84-3 3650-09-7, Carnosic acid 4353-06-4 5432-30-4 5677-55-4, Ubiquinol-10 5957-80-2, Carnosol 7235-40-7,  $\beta$ -Carotene 7347-25-3, Sodium taurate 7616-22-0,  $\gamma$ -Tocopherol 7631-90-5, Sodium bisulphite 7681-57-4, Sodium metabisulfite 7747-53-7 9000-07-1, Carrageenan 9000-30-0, Guar-gum 9000-65-1, Tragacanth 9000-69-5, Pactin 9001-05-2, Catalase 9002-88-4, Polyethylene 9002-89-5, Polyvinyl alcohol 9002-92-0, Polyethylene glycol dodecyl ether 9002-96-4 9003-39-8, Polyvinylpyrrolidone 9004-32-4, Carboxymethyl cellulose sodium salt 9004-34-6D, Cellulose, derivs., biological studies 9004-61-9, Hyaluronic Acid 9004-62-0, Hydroxyethyl cellulose 9004-64-2, Hydroxypropyl cellulose 9004-65-3, Hydroxypropylmethyl cellulose 9004-67-5, Methyl cellulose 9004-98-2, Polyethylene glycol oleyl ether 9004-99-3, Myrj 45 9005-32-7, Alginic acid 9005-64-5, Tween 20 9005-65-6, Tween 80 9012-36-6, Agarose 9012-76-4, Chitosan 9013-66-5, Glutathione peroxidase 9036-19-5, Polyethylene glycol octylphenyl ether 9043-30-5, Polyethylene glycol isotridecyl ether 9054-89-1, Superoxide dismutase 9086-85-5, Poly(hydroxypropyl) methacrylate 10540-29-1, Tamoxifen 11138-66-2, Xanthan 12041-76-8, Dichlorobenzylalcohol 15307-86-5, Diclofenac 15687-27-1, Ibuprofen 16409-34-0, Sodium glycodeoxycholate 16690-40-7 18175-45-6, Sodium elaidate 18472-51-0, Chlorhexidine gluconate 18683-91-5, Ambroxol

19767-45-4, Mesna 20283-92-5, Rosmarinic acid 20902-45-8, Penicillamine disulfide 21829-25-4, Nifedipine 22071-15-4, Ketoprofen 22204-53-1, Naproxen 22494-42-4, Diflunisal 23288-49-5, Probucol 25013-16-5, BHA 25014-41-9, Polyacrylonitrile 25249-16-5 25322-68-3, PEG 25429-38-3, Coumaric acid 25655-41-8, Povidone-iodine 26570-48-9, Polyethylene glycol-diacrylate 26746-38-3, Di-tert-butylphenol 27306-76-9, Polyethylene glycol cetyl stearyl ether 27306-79-2, Polyethylene glycol myristyl ether 29122-68-7, Atenolol 29349-22-2, Chlorobenzyl alcohol 33425-76-2 36322-90-4, Piroxicam 36413-60-2, Quinic Acid 37640-71-4, Aprindine 53188-07-1, Trolox 53584-19-3 55985-32-5, Nicardipine 59227-89-3, Azone 63675-72-9, Nisoldipine 66085-59-4, Nimodipine 68047-06-3, Hydroxytamoxifen 68555-46-4 75530-68-6, Nilvadipine 77400-65-8, Asocainol 85261-20-7, Decanoyl N-methylglucamide 87246-72-8 88306-53-0 90522-12-6 91729-95-2, Rosmaridiphenol 99716-88-8, Methallylsulfonic acid homopolymer 106392-12-5, Poloxamer 110101-67-2, U74006F 118457-14-0, Nebivolol 121869-32-7 148081-72-5, 1-O-Hexyl-2,3,5-trimethylhydroquinone (penetrating formulation for topical non-invasive application in vivo)

OS.CITING REF COUNT: 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS

RECORD (10 CITINGS)

REFERENCE COUNT: 3 THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L97 ANSWER 9 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 1997:85147 HCAPLUS <u>Full-text</u>

DOCUMENT NUMBER: 126:86519

ORIGINAL REFERENCE NO.: 126:16637a,16640a

TITLE: Enzyme system comprising ferulic

acid esterase activity from Aspergillus

INVENTOR(S): Michelsen, Birgit; De Vries, Ronald Peter; Visser,

Jacob; Soe, Jorn Borch; Poulsen, Charlotte

Horsmans; Zargahi, Masoud R.

PATENT ASSIGNEE(S): Danisco A/S, Den.

SOURCE: Brit. UK Pat. Appl., 63 pp.

CODEN: BAXXDU

DOCUMENT TYPE: Patent LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
GB 2301103	 А	19961127	GB 1995-10370		19950523
GB 2301103 US 6143543	B A	19991222 20001107	US 1997-975600		19971121
CA 2216629	A1	19990525	< CA 1997-2216629		19971125
PRIORITY APPLN. INFO.:			< GB 1995-10370	А	19950523

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

ED Entered STN: 06 Feb 1997

AB An ferulic acid esterase (FAE) enzyme system is described that is useful for preparing food and feed. One enzyme of that system is obtainable from the com. preparation Pektolase CA from Aspergillus niger by chromatog. on anion-exchange DEAE-Sepharose FF and Phenyl-Sepharose HiLoad, gel filtration on

Sephacryl HiLoad, and chromatog. on MonoQ HR 5/5 anion-exchange column. That enzyme has the following characteristics: a mol. weight of 29-36 kDa as measured on a SDS-Phastgel (RTM) (10-15%) or about 30 kDa as measured by MALDI; a pI value of 3-4; ferulic acid esterase activity; a pH optimum of about 5 when Me ferulate is used as a substrate; and a temperature optimum of  $50-60^{\circ}$  when MeFA is used as a substrate. The enzyme may be obtained by recombinant techniques. PCR screening of an Aspergillus genomic library with degenerate primers based on FAE tryptic peptide sequences yielded a PCR fragment encoding 77 amino acids of the enzyme. In the enzyme system, the esterase may be fused to a protein or enzyme, especially a polysaccharide modifying enzyme. The effect of adding glucose oxidase/peroxidase and FAE to weak wheat flour was investigated by measuring the strength and extensibility of a dough prepared from the flour. FAE can also be used to hydrolyze waterinsol. wheat bran pentosans, for the partial breakdown of cell wall material in feed and food preparation, and to prepare vanillin from ferulic acidcontaining material such as sugar beet and corn cob meal.

IT 185703-06-4P 185703-08-6P

(amino acid sequence; enzyme system comprising farulic acid esterase activity from Aspergillus)

RN 185703-06-4 HCAPLUS

- CN Esterase, feruloyl (Aspergillus niger fragment) (9CI) (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*
- RN 185703-08-6 HCAPLUS
- CN Esterase, feruloyl (Aspergillus niger strain 3M43 fragment) (9CI) (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*
- IT 134712-49-5P, Ferulate esterase

(enzyme system comprising ferulic soid esterase
activity from Aspergillus)

RN 134712-49-5 HCAPLUS

- CN Esterase, feruloyl (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*
- IT 9032-75-1, Pectinase

(food/feed applications of ferulic acid esterase in combination with; enzyme system comprising ferulic acid esterase activity from Aspergillus)

RN 9032-75-1 HCAPLUS

- CN Polygalacturonase (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*
- IT 185703-07-5P

(nucleotide sequence; enzyme system comprising ferulic acid esterase activity from Aspergillus)

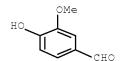
RN 185703-07-5 HCAPLUS

- CN DNA (Aspergillus niger strain 3M43 feruloyl esterase gene fragment) (9CI) (CA INDEX NAME)
- \*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*
- IT 121-33-5P, Vanillin

(preparation by enzyme system containing; enzyme system comprising ferulic acid esterase activity from Aspergillus)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)



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IPCI C12N0009-18 [ICM,6]; C12N0001-15 [ICS,6]; C12N0015-55 [ICS,6];
     C12N0015-62 [ICS,6]; C12N0015-55 [ICI,6]; C12R0001-66 [ICI,6];
     C12R0001-685 [ICI,6]; C12R0001-69 [ICI,6]
IPCR A21D0008-02 [I,C*]; A21D0008-04 [I,A]; A23K0001-165 [I,C*];
     A23K0001-165 [I,A]; C07K0016-40 [I,C*]; C07K0016-40 [I,A]; C12N0001-15
     [I,C*]; C12N0001-15 [I,A]; C12N0009-18 [I,C*]; C12N0009-18 [I,A];
     C12P0007-24 [I,C*]; C12P0007-24 [I,A]
CC
     7-2 (Enzymes)
     Section cross-reference(s): 3, 17
     ferulic acid esterase Aspergillus; food prepn
ST
     ferulic acid esterase; feed prepn ferulic
     acid esterase; sequence ferulic acid
     esterase gene Aspergillus
ΙT
     Antioxidants
     Aspergillus
     Aspergillus niger
     Bakery products
     Dough
     Feed
     Food
        (enzyme system comprising ferulic acid esterase
        activity from Aspergillus)
    Antibodies
ΤТ
        (enzyme system comprising ferulic acid esterase
        activity from Aspergillus)
TT
     Gene, microbial
        (enzyme system comprising ferulic acid esterase
        activity from Aspergillus)
ΙT
     Corncob
     Pentosans
     Sugar beet
     Wheat bran
        (hydrolysis by enzyme preparation; enzyme system comprising
        ferulic acid esterase activity from Aspergillus)
ΙT
     Protein sequences
        (of ferulic acid esterase activity from
        Aspergillus)
ΙT
     DNA sequences
        (of gene for ferulic acid esterase activity
        from Aspergillus)
ΙT
     Enzymes, biological studies
        (oxidizing, food/feed applications of ferulic
        acid esterase in combination with; enzyme system comprising
        ferulic acid esterase activity from Aspergillus)
     Enzymes, biological studies
ΤТ
        (polysaccharide-degrading, food/feed applications of
        ferulic acid esterase in combination with; enzyme
        system comprising ferulic acid esterase
        activity from Aspergillus)
ΙT
     Flavoring materials
        (preparation by enzyme system containing; enzyme system comprising
        ferulic acid esterase activity from Aspergillus)
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Fungi ΙT Plant (Embryophyta) (recombinant host for enzyme production; enzyme system comprising ferulic acid esterase activity from Aspergillus) ΙT Genetic vectors Plasmid vectors (recombinant preparation of enzyme; enzyme system comprising ferulic acid esterase activity from Aspergillus) Phenols, biological studies ΙT (release from plant substrates by enzyme preparation; enzyme system comprising ferulic acid esterase activity from Aspergillus) 185703-92-8 185703-93-9 ТТ (PCR primer; enzyme system comprising ferulic acid esterase activity from Aspergillus) ΙT 185702-86-7P 185703-06-49 185703-08-6P 185765-98-4P (amino acid sequence; enzyme system comprising ferulic acid esterase activity from Aspergillus) ΙT 134712-49-5P, Ferulate esterase (enzyme system comprising ferulic acid esterase activity from Aspergillus) 9001-37-0, Glucose oxidase 9000-82-2, Acetyl esterase 9001-92-7. ΤT Proteinase 9003-99-0, Peroxidase 9015-78-5, Glucanase 9032-75-1, Pectinase 37278-89-0, Xylanase 37325-54-5, 131384-64-0, Rhamnogalacturonase Arabanase (food/feed applications of ferulic acid esterase in combination with; enzyme system comprising ferulic acid esterase activity from Aspergillus) ΙT 9040-27-1, Arabinoxylan (hydrolysis by enzyme preparation; enzyme system comprising ferulic acid esterase activity from Aspergillus) 185703-07-5P ΙT (nucleotide sequence; enzyme system comprising ferulic acid esterase activity from Aspergillus) 121-33-5P, Vanillin TΤ (preparation by enzyme system containing; enzyme system comprising ferulic acid esterase activity from Aspergillus) THERE ARE 18 CAPLUS RECORDS THAT CITE THIS OS.CITING REF COUNT: 18 RECORD (18 CITINGS) L97 ANSWER 10 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 1996:297270 HCAPLUS Full-text DOCUMENT NUMBER: 124:341158 ORIGINAL REFERENCE NO.: 124:63369a,63372a High-performance liquid TITLE: chromatographic-electrospray mass spectrometric analysis of phenolic acids and aldehydes AUTHOR(S): Gioacchini, Anna Maria; Roda, Aldo; Galletti, Guido Carlo; Bocchini, Paola; Manetta, Anna Chiara; Baraldini, Mario CORPORATE SOURCE: Department of Pharmaceutical Sciences, University of Bologna, via Belmeloro 6, Bologna, 40126, Italy SOURCE: Journal of Chromatography, A (1996), 730(1 + 2), 31-37CODEN: JCRAEY; ISSN: 0021-9673 PUBLISHER: Elsevier DOCUMENT TYPE: Journal English LANGUAGE:

ED Entered STN: 18 May 1996

AB The present work describes the development of an HPLC-electrospray mass spectrometric method for the anal. of phenolic acids and aldehydes. These compds. are important for the quality of foods and feeds, such as dietary fiber supplements, wine and lignocellulose byproducts. Good separation was obtained with a Ph column (3  $\mu m$  particle size, 150 mm+3.9 mm I.D.), using MeOH-H2O (30:70, volume/volume) as the mobile phase with 0.01% CH3COOH and 0.2 mM tetra-Et ammonium iodide as the ion pairing agent, at a flow-rate of 0.3 mL/min. This system permits post column splitting of the eluate for anal. by electrospray-mass spectrometry with a flow-rate of 11  $\mu l/min$ . This new method is extremely sensitive and less than 6 pg/inj of the studied phenols can be identified and quantified. This method was applied to standard compds. as well as to components of high-fiber dietary supplements (primarily wheat bran), cornmeal, and oat bran.

IT 9000-69-5, Pectin

(HPLC-electrospray mass spectrometric anal. of phenolic acids and aldehydes)

RN 9000-69-5 HCAPLUS

CN Pectin (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

IT 121-33-5, Vanillin 1135-24-6,

Ferulic acid

(HPLC-electrospray mass spectrometric anal. of phenolic acids and aldehydes)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

CC 17-1 (Food and Feed Chemistry)

IT 9000-69-5, Pectin

(HPLC-electrospray mass spectrometric anal. of phenolic acids and aldehydes)

IT 99-96-7, p-Hydroxybenzoic acid, analysis 121-33-5, Vanillin 121-34-6, Vanillic acid 123-08-0, p-Hydroxybenzaldehyde 134-96-3, Syringaldehyde 149-91-7, Gallic acid, analysis 156-38-7, p-Hydroxyphenylacetic acid 530-57-4, Syringic acid 1135-24-6, Ferulic acid 7400-08-0, p-Coumaric acid

(HPLC-electrospray mass spectrometric anal. of phenolic acids and aldehydes)

OS.CITING REF COUNT: 19 THERE ARE 19 CAPLUS RECORDS THAT CITE THIS

RECORD (19 CITINGS)

L97 ANSWER 11 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 1995:741061 HCAPLUS Full-text

DOCUMENT NUMBER: 123:142366

ORIGINAL REFERENCE NO.: 123:25353a,25356a

TITLE: Food preservatives containing Propionibacterium

bacteriocins, sugars, alcohols, and carboxylates

INVENTOR(S): Yajima, Mizuo

PATENT ASSIGNEE(S): Asama Kasei Kk, Japan

SOURCE: Jpn. Kokai Tokkyo Koho, 9 pp.

CODEN: JKXXAF

DOCUMENT TYPE: Patent LANGUAGE: Japanese

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
		10050500	TD 1000 000740	10001007
JP 07115950	A	19950509	JP 1993-289749	19931027
JP 3040295	B2	20000515	<	
PRIORITY APPLN. INFO.:	DZ	20000313	JP 1993-289749	19931027
			/	

ED Entered STN: 17 Aug 1995

AB A preservative contains a bacteriocin produced by Propionibacterium and  $\geq 1$  compound selected from the group comprising carboxylates, fatty acid esters, amino acids, peptides, sugars, essential oils, and alcs. For example, a bacteriocin 0.3 and Na acetate 0.5 % by weight were added to a hamburger mixture for preservation.

IT 1135-24-6, Ferulic acid

(food preservatives containing bacteriocins and carboxylates)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

$$HO$$
  $CH$   $CH$   $CC2H$ 

IT 9000-69-5, Pectin 9012-76-4,

Chitosan

(food preservatives containing bacteriocins and carboxylates and)

RN 9000-69-5 HCAPLUS

CN Pectin (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

RN 9012-76-4 HCAPLUS

CN Chitosan (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

IPCI A23L0003-3526 [ICM,6]; A23L0003-3463 [ICM,6,C\*]

CC 17-6 (Food and Feed Chemistry)

ΙT 50-21-5, Lactic acid, biological studies 56-40-6, Glycine, biological studies 56-41-7, Alanine, biological studies L-Lysine, biological studies 56-89-3, Cystine, biological studies 64-18-6, Formic acid, biological studies 64-19-7, Acetic acid, biological studies 72-18-4, Valine, biological studies 72-19-5, Threonine, biological studies 74-79-3, Arginine, biological studies 77-92-9, biological studies 87-69-4, biological studies 109-52-4, Valeric acid, biological studies 110-15-6, Butanedioic acid, biological studies 110-17-8, 2-Butenedioic acid (E)-, biological studies 110-94-1, Pentanedioic acid 124-04-9, Hexanedioic acid, biological studies 127-17-3, Pyruvic acid, biological studies 144-62-7, Ethanedioic acid, biological studies 331-39-5, Caffeic 499-44-5, Hinokitiol 621-82-9, Cinnamic acid, biological studies 685-73-4D, D-Galacturonic acid, oligo-, Ferulic acid 6915-15-7, Malic acid 9001-63-2, Lysozyme 25104-18-1, Polylysine

(food preservatives containing bacteriocins and carboxylates)

IT 56-81-5D, 1,2,3-Propanetriol, esters with fatty acids 57-55-6D,

1,2-Propanediol, esters with fatty acids 64-17-5, Ethanol,

biological studies 110-44-1, Sorbic acid 151-41-7, Lauryl sulfate

9000-69-5, Pectin 9012-76-4,

Chitosan

(food preservatives containing bacteriocins and carboxylates and)
OS.CITING REF COUNT: 3 THERE ARE 3 CAPLUS RECORDS THAT CITE THIS
RECORD (3 CITINGS)

L97 ANSWER 12 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 1995:741060 HCAPLUS Full-text

DOCUMENT NUMBER: 123:142365

ORIGINAL REFERENCE NO.: 123:25353a,25356a

TITLE: Food preservatives containing Leuconostoc

bacteriocins, sugars, alcohols, and carboxylates

INVENTOR(S): Yajima, Mizuo

PATENT ASSIGNEE(S): Asama Kasei Kk, Japan

SOURCE: Jpn. Kokai Tokkyo Koho, 9 pp.

CODEN: JKXXAF

DOCUMENT TYPE: Patent LANGUAGE: Japanese

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 07115949	A	19950509	JP 1993-289748	19931027
			<	
JP 3040294	B2	20000515		
PRIORITY APPLN. INFO.:			JP 1993-289748	19931027
			<	

ED Entered STN: 17 Aug 1995

AB A preservative contains a bacteriocin produced by Leuconostoc and  $\geq 1$  compound selected from the group comprising carboxylates, fatty acid esters, amino acids, peptides, sugars, essential cils, and alcs. For example, a bacteriocin 0.3 and Na acetate 0.5 % by weight were added to a hamburger mixture for preservation.

IT 1135-24-6, Ferulic acid

(food preservatives containing bacteriocins and carboxylates)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

9000-69-5, Pectin 9012-76-4, ΤT Chitosan

(food preservatives containing bacteriocins and carboxylates and)

RN 9000-69-5 HCAPLUS

Pectin (CA INDEX NAME) CN

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

9012-76-4 HCAPLUS

Chitosan (CA INDEX NAME) CN

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

IPCI A23L0003-3526 [ICM,6]; A23L0003-3463 [ICM,6,C\*]

IPCR A23L0003-3463 [I,C\*]; A23L0003-3526 [I,A]; C12P0001-04 [I,C\*]; C12P0001-04 [I,A]; C12R0001-01 [N,A]

CC 17-6 (Food and Feed Chemistry)

50-21-5, Lactic acid, biological studies 56-40-6, Glycine, ΤТ biological studies 56-41-7, Alanine, biological studies 56-87-1**,** L-Lysine, biological studies 56-89-3, Cystine, biological studies 64-18-6, Formic acid, biological studies 64-19-7, Acetic acid, biological studies 72-18-4, Valine, biological studies 72-19-5, Threonine, biological studies 74-79-3, Arginine, biological studies 77-92-9, biological studies 87-69-4, biological studies 109-52-4, Valeric acid, biological studies 110-15-6, Butanedioic acid, biological studies 110-17-8, 2-Butenedioic acid (E)-, biological 110-94-1, Pentanedioic acid 124-04-9, Hexanedioic acid, biological studies 127-17-3, Pyruvic acid, biological studies 144-62-7, Ethanedioic acid, biological studies 331-39-5, Caffeic 499-44-5, Hinokitiol 621-82-9, Cinnamic acid, biological studies 685-73-4D, Galacturonic acid, oligo- 1135-24-6, Ferulic acid 6915-15-7, Malic acid 9001-63-2, Lysozyme 25104-18-1, Polylysine

(food preservatives containing bacteriocins and carboxylates) 56-81-5D, 1,2,3-Propanetriol, esters with fatty acids TТ 1,2-Propanediol, esters with fatty acids 64-17-5, Ethanol, biological studies 110-44-1, Sorbic acid 151-41-7, Lauryl sulfate 9000-69-5, Pectin 9012-76-4, Chitosan

(food preservatives containing bacteriocins and carboxylates and) OS.CITING REF COUNT: 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)

L97 ANSWER 13 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN 1995:741059 HCAPLUS Full-text ACCESSION NUMBER:

DOCUMENT NUMBER: 123:142364

ORIGINAL REFERENCE NO.: 123:25353a,25356a

TITLE: Food preservatives containing Lactobacillus bacteriocins, sugars, alcohols, and carboxylates

Kanetani, Kazuo; Oshimura, Masao; Harada,

INVENTOR(S): Masayuki; Yajima, Mizuo

PATENT ASSIGNEE(S): Tamon Shuzo Kk, Japan; Asama Kasei Kk

SOURCE: Jpn. Kokai Tokkyo Koho, 9 pp.

CODEN: JKXXAF

DOCUMENT TYPE: Patent LANGUAGE: Japanese

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 07115948	 А	19950509	JP 1993-289747	19931027
			<	
JP 3040293	B2	20000515		
PRIORITY APPLN. INFO.:			JP 1993-289747	19931027
			<	

ED Entered STN: 17 Aug 1995

AB A preservative contains a bacteriocin produced by Lactobacillus and  $\geq 1$  compound selected from the group comprising carboxylates, amino acids, peptides, sugars cils, and alcs. For example, a bacteriocin 0.3 and Na acetate 0.5 % by weight were added to a hamburger mixture for preservation.

IT 1135-24-6, Ferulic acid

(food preservatives containing bacteriocins and carboxylates)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

$$\begin{array}{c} \text{CH-CO2H} \\ \text{HO} \end{array}$$

IT 9000-69-5, Pectin 9012-76-4,

Chitosan

(food preservatives containing bacteriocins and carboxylates and)

RN 9000-69-5 HCAPLUS

CN Pectin (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

RN 9012-76-4 HCAPLUS

CN Chitosan (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

IPCI A23L0003-3526 [ICM,6]; A23L0003-3463 [ICM,6,C\*]

CC 17-6 (Food and Feed Chemistry) Section cross-reference(s): 10

50-21-5, Lactic acid, biological studies 56-40-6, Glycine, biological studies 56-41-7, Alanine, biological studies 56-87-1, L-Lysine, biological studies 56-89-3, Cystine, biological studies 64-18-6, Formic acid, biological studies 64-19-7, Acetic acid, biological studies 72-18-4, Valine, biological studies 72-19-5, Threonine, biological studies 74-79-3, Arginine, biological studies 77-92-9, biological studies 87-69-4, biological studies 109-52-4, Valeric acid, biological studies 110-15-6, Butanedioic acid, biological studies 110-17-8, 2-Butenedioic acid (E)-, biological

studies 110-94-1, Pentanedioic acid 124-04-9, Hexanedioic acid, biological studies 127-17-3, Pyruvic acid, biological studies 144-62-7, Ethanedioic acid, biological studies 331-39-5, Caffeic acid 499-44-5, Hinokitiol 621-82-9, Cinnamic acid, biological studies 685-73-4D, D-Galacturonic acid, oligo- 1135-24-6, Ferulic acid 6915-15-7, Malic acid 9001-63-2, Lysozyme 25104-18-1, Polylysine (food preservatives containing bacteriocins and carboxylates) 56-81-5, 1,2,3-Propanetriol, biological studies 57-55-6,

(100d preservatives containing pacteriodins and carboxylates)
IT 56-81-5, 1,2,3-Propanetriol, biological studies 57-55-6,
1,2-Propanediol, biological studies 64-17-5, Ethanol, biological studies 110-44-1, Sorbic acid 151-41-7, Lauryl sulfate 9000-69-5, Pectin 9012-76-4,
Chitosan

(food preservatives containing bacteriocins and carboxylates and)
OS.CITING REF COUNT: 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS
RECORD (1 CITINGS)

L97 ANSWER 14 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 1995:840265 HCAPLUS <u>Full-text</u>

DOCUMENT NUMBER: 123:337971

ORIGINAL REFERENCE NO.: 123:60661a,60664a

TITLE: Influence of alkaline pre-treatments on the cell

wall components of wheat straw

AUTHOR(S): Sun, Runcang; Mark Lawther, J.; Banks, W. B. CORPORATE SOURCE: School Agricultural and Forest Sciences,

University Wales, Bangor/Gwynedd, LL57 2UW, UK

SOURCE: Industrial Crops and Products (1995),

4(2), 127-45

CODEN: ICRDEW; ISSN: 0926-6690

PUBLISHER: Elsevier
DOCUMENT TYPE: Journal
LANGUAGE: English
ED Entered STN: 07 Oct 1995

AΒ The effects of alkaline pre-treatments of wheat straw have been examined in detail. In particular, treatments with increasing amts. of sodium hydroxide at a range of temps. and exposure times have been investigated. A number of other alkaline or oxidizing agents have also been utilized and briefly assessed. Optimal conditions for delignification and dissoln. of hemicellulosic polysaccharides were found to be pre-treatment with 1.5% sodium hydroxide for 144 h at 20°C. This resulted in release of 60% and 80% of lignin and hemicellulose, resp. The residues of the pre-treated wheat straw were sequentially extracted with 0.25% ammonium oxalate for the isolation of pectin , acidic sodium chlorite solution for delignification and 24% potassium hydroxide with 2% boric acid (2 h at 20°C) for the determination of remaining hemicellulose and  $\alpha$ -cellulose. The yields were determined by gravimetric anal. and expressed as a proportion of the starting material. It was found that xylose was the major sugar constituent in all the hemicellulose fractions and the hydrolyzates obtained from pre-treatment, while glucose and galactose were present as minor components. The content of arabinose was higher in all the pre-treatment hydrolyzates than in hemicellulose fractions isolated from the residues, whereas the relative amount of xylose in remaining hemicellulose was higher than in the hydrolyzates material. The content of uronic acid and the range of mol. wts. both in remaining hemicellulose and in hydrolyzate fractions were also studied. The contents of phenolic acids and aldehydes remaining both in 0.5 h pre-treated (1.5% sodium hydroxide) wheat straw hemicellulose and cellulose were 0.15%.

IT 121-33-5, Vanillin 1135-24-6,

Ferulic acid

(influence of alkaline pre-treatments on the cell wall components of wheat straw)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

IT 9000-69-5, Pectins

(influence of alkaline pre-treatments on the cell wall components of wheat straw)

RN 9000-69-5 HCAPLUS

CN Pectin (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

CC 17-11 (Food and Feed Chemistry)

IT 50-99-7, Glucose, biological studies 58-86-6, Xylose, biological studies 59-23-4, Galactose, biological studies 99-50-3,

Protocatechuic acid 121-33-5, Vanillin

121-34-6, Vanillic acid 134-96-3, Syringaldehyde 147-81-9,

Arabinose 149-91-7, Gallic acid, biological studies 498-02-2, Acetovanillone 530-57-4, Syringic acid 621-82-9, Cinnamic acid,

biological studies 1135-24-6, Ferulia

acid 3615-41-6, Rhamnose 25429-38-3, Coumaric acid

28777-87-9, Hydroxybenzaldehyde 29656-58-4, Hydroxybenzoic acid

(influence of alkaline pre-treatments on the cell wall components of wheat straw)

IT 9000-69-5, Pectins 9004-34-6, Cellulose,

processes 9005-53-2, Lignin, processes 9034-32-6, Hemicellulose (influence of alkaline pre-treatments on the cell wall components of wheat straw)

OS.CITING REF COUNT: 81 THERE ARE 81 CAPLUS RECORDS THAT CITE THIS RECORD (81 CITINGS)

L97 ANSWER 15 OF 24 HCAPLUS COPYRIGHT 2010 ACS on STN ACCESSION NUMBER: 1992:152336 HCAPLUS Full-text

DOCUMENT NUMBER: 116:152336

ORIGINAL REFERENCE NO.: 116:25809a,25812a

TITLE: Synthesis of perillartine analogs and evaluation

of their taste

AUTHOR(S): Kayahara, Hiroshi; Kawakami, Akira; Okutani,

Yoshihiko; Nakanishi, Ushio; Tadasa, Koji

CORPORATE SOURCE: Fac. Agric., Shinshu Univ., Nagano, 399-45, Japan

SOURCE: Shinshu Daigaku Nogakubu Kiyo (1991),

28(1), 35-44

CODEN: SDNOAM; ISSN: 0583-0621

DOCUMENT TYPE: Journal LANGUAGE: Japanese ED Entered STN: 17 Apr 1992

AΒ Based on Schallenberger's theory of sweetness in which 3 functional groups, namely an electron donor (AH) group, an electron acceptor (B) group, and a hydrophobic (X) group are required for sweetness, several Schiff bases (I) of perillaldehyde, PhCHO, cumin aldehyde and vanillin with aniline, hydroxyaniline, and D-glucosamine and N-acylated amino acid (II) derivs. using serine, threonine and organic acids such as perillic acid, camminic acid, phenylacetic acid, vanillic acid, trans-cinnamic acid, and ferulic acid, were synthesized. Although I had no taste, most II with the C-terminus protected had a bitter taste and those with the C-terminus unprotected had a sour taste, N-fexuloy1-L-serine Me ester and N-fexuloy1-L-threonine Me ester (III) had nearly the sweetness of sucrose. Thus, to a CH2Cl2 (30 mL) solution of 10 mmol familic acid were added under ice-cooling H-Thr-OMe.HCl 10, Et3N 10, and hydroxybenzotriazole 10, and after stirring 11 mol EtN:C:N(CH2)3NMe2 was added, and the mixture was stirred for 2 h at 0° and overnight at room temperature to give, after work-up and crystallization, 54.65% III.

IT 121-33-5

(Schiff base formation of, with (hydroxy)amine or glucosamine)

RN 121-33-5 HCAPLUS

CN Benzaldehyde, 4-hydroxy-3-methoxy- (CA INDEX NAME)

IT 1135-24-6, Ferulic acid

(acylation by, of serine or threonine Me ester)

RN 1135-24-6 HCAPLUS

CN 2-Propenoic acid, 3-(4-hydroxy-3-methoxyphenyl)- (CA INDEX NAME)

IT 9012-76-4DP, Chitosan, Schiff base adduct with

perillaldehyde

(preparation and sweetness testing of)

RN 9012-76-4 HCAPLUS

CN Chitosan (CA INDEX NAME)

\*\*\* STRUCTURE DIAGRAM IS NOT AVAILABLE \*\*\*

CC 34-3 (Amino Acids, Peptides, and Proteins)

Section cross-reference(s): 17

ST perillaldehyde Schiff base; sweet taste perillartine analog;

```
ferulic acid amino acid sweetener
ΙT
    Amino acids, preparation
        (N-feruloy1 derivs. and analogs preparation and sweetness
       testing of)
ΙT
    Sweetening agents
        (N-ferroylserine or -threonine Me esters)
ΙT
    100-52-7P, Benzaldehyde, preparation 121-33-5 122-03-2
    2111-75-3, Perillaldehyde
        (Schiff base formation of, with (hydroxy)amine or glucosamine)
    103-82-2, Phenylacetic acid, reactions 121-34-6, Vanillic acid
ΙT
    140-10-3, trans-Cinnamic acid, reactions 536-66-3
    1135-24-6, Ferulic acid 7694-45-3,
    Perillic acid
        (acylation by, of serine or threonine Me ester)
    538-51-2P, N-Benzylideneaniline 588-53-4P,
ΙT
    N-Benzylidene-p-hydroxyaniline 2752-53-6P, N-Phenylacetyl-L-serine
    2798-50-7P, N-Phenylacetyl-L-threonine 3230-45-3P,
    N-Benzylidene-o-hydroxyaniline 6076-10-4P 9012-76-4DP,
    Chitosan, Schiff base adduct with perillaldehyde 17693-88-8P
    17696-53-6P 18277-39-9P 23837-31-2P 27998-04-5P 51821-39-7P
    65414-91-7P, N-Phenylacetyl-L-serine methyl ester 85065-25-4P
    109514-99-0P 130733-22-1P, N-trans-Cinnamoyl-L-serine 139600-00-3P
    139600-01-4P 139600-02-5P 139600-03-6P 139600-04-7P
    139600-05-8P 139600-06-9P 139600-07-0P 139600-08-1P
    139600-09-2P 139600-10-5P 139600-11-6P 139600-12-7P
    139600-13-8P 139600-14-9P 139600-15-0P 139600-16-1P,
    N-Phenylacetyl-L-threonine methyl ester 139600-17-2P 139600-18-3P
    139600-19-4P 139600-20-7P 139600-21-8P 139600-22-9P 139600-23-0P 139606-32-9P, N-trans-Cinnamoyl-L-threonine methyl
           139606-33-0P, N-trans-Cinnamoyl-L-threonine 139606-34-1P
    139684-24-5P, N-trans-Cinnamoyl-L-serine methyl ester 139684-25-6P
        (preparation and sweetness testing of)
OS.CITING REF COUNT:
                      2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS
                              RECORD (2 CITINGS)
=> d 16-21 full
L97 ANSWER 16 OF 24 WPIX COPYRIGHT 2010
                                               THOMSON REUTERS on STN
    2008-N01385 [200876] WPIX Full-text
AN
    Producing ferulic acid comprises cultivating encapsulated
TI
    live feruloyl esterase producing cells in a culture media
DC
    A97; B05; D13; D15; D16; D21; D22; E14; F09
IN
    BHATHENA J; PRAKASH S
    (UMCG-C) UNIV MCGILL ROYAL INST ADVANCEMENT
PA
CYC 121
PΙ
    WO 2008116319 A1 20081002 (200876)* EN 40[7]
ADT WO 2008116319 A1 WO 2008-CA585 20080327
PRAI US 2007-908222P
                         20070327
IPCI A21D0002-00 [I,A]; A21D0002-00 [I,C]; A23K0001-165 [I,A]; A23K0001-165
    [I,C]; A23L0003-3463 [I,A]; A23L0003-3463 [I,C]; A61K0038-43 [I,C];
    A61K0038-46 [I,A]; A61K0008-30 [I,C]; A61K0008-66 [I,A]; A61P0031-00
    [I,A]; A61P0031-00 [I,C]; C02F0011-02 [I,A]; C02F0011-02 [I,C];
    C12G0001-00 [I,C]; C12G0001-022 [I,A]; C12N0011-00 [I,C]; C12N0011-02
    [I,A]; C12N0009-16 [I,A]; C12N0009-16 [I,C]; C12P0007-40 [I,C];
    C12P0007-42 [I,A]; D21C0009-10 [I,A]; D21C0009-10 [I,C]
EPC C12N0011-04; C12P0007-42
    WO 2008116319 A1 UPAB: 20100101
AΒ
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NOVELTY - Producing ferulic acid comprises cultivating encapsulated live feruloyl esterase producing cells in a culture media, where the cells are encapsulated in semipermeable polymeric microcapsules.

DETAILED DESCRIPTION - INDEPENDENT CLAIMS are:

- (1) a process of food preparation, the improvement consisting in the use of encapsulated live feruloyi esterase producing cells, where the cells are encapsulated in semipermeable polymeric microcapsules and are producing ferulic acid;
- (2) an of encapsulated live fexuloyl esterase producing cells in food processes or industrial processes, where the cells are encapsulated in semipermeable polymeric microcapsules and are producing fexulic acid, where the food processes comprises at least one selected from modification of plant-based food texture, baking industry, generation of fine chemicals from food waste, animal nutrition, or wine making, and where the industrial processes comprises at least one selected from bleaching high quality paper pulps, antiaging agents, antibacterial activity items, fragrances, control of germination, or bioconversion of agricultural waste; and
- (3) a method of producing the precursor of vanillin by cultivating encapsulated live feruloyl esterase producing cells in a culture medium, where the cells are encapsulated in semipermeable polymeric microcapsules.

USE - The encapsulated live feruloyl esterase producing cells are used in food processes selected from modification of plant-based food texture, baking industry, generation of fine chemicals from food waste, animal nutrition, or wine making, or in industrial processes selected from bleaching high quality paper pulps, anti-aging agents, antibacterial activity items, fragrances, control of germination, or bioconversion of agricultural waste. The methods are useful for producing ferulic acid and for producing the precursor of vanillin (all claimed).

ADVANTAGE - The present invention provides novel process for the bioproduction of ferulic acid which can be operated in a continuous mode and does not require a cleaning and reloading of the biorector.

TECH BIOTECHNOLOGY - Preferred Process: The process for producing ferulic acid further comprises isolating ferulic acid from the culture media. The process is a continuous process. The live feruloyl esterase producing cells are feruloyl esterase producing bacteria, fexuloyl esterase producing yeast cells and feruloyl esterase producing genetically engineered cells. The live feruloyl esterase producing bacteria are feruloyl esterase producing Lactobacillus or Bacillus bacterial cells. The feruloyl esterase producing Lactobacillus or Bacillus bacterial cells are chosen from Lactobacillus fermenum 11976, Lactobacillus leichmanni (NCIMB 7854), Lactobacillus farciminis (NCIMB 11717), Lactobacillus fermentum (NCFB 1751), Lactobacillus fermentum (NCIMB 2797), Lactobacillus reuteri (NCIMB 11951), Bacillus subtilis (FMCC 193), Bacillus subtilis (FMCC 267), Bacillus subtilis (FMCC PL-1), Bacillus subtilis (FMCC 511), Bacillus subtilis (NCIMB 11034), Bacillus subtilis (NCIMB 3610), Bacillus pumilis (ATCC 7661), Bacillus sphaericus (ATCC 14577), or Bacillus licheniformis (ATCC 14580). The feruloyl esterase producing Lactobacillus or Bacillus bacterial cells are chosen from Lactobacillus fermentum 11976 bacterial cells, Lactobacillus fermentum 14932, Lactobacillus reuteri 23272, or Lactobacillus farciminis 29645. The live feruloy1 esterase producing yeast cells are feruloy1 esterase producing Aureobasidium, Pichia, Candida, Rhodotorula, or Saccharomyces yeast cells, or ferulcyl esterase producing genetically engineered cells. The microcapsules are made of a material chosen from Alginate-Poly-L-lysine-Alginate (APA), Alginate-Chitosan (AC), Alginate-Chitosan -Polyethylene glycol (PEG)-Poly-L-lysine (PLL)-Alginate (ACPPA), Alginate-Poly-L-lysine-PEG-Alginate (APPA), Alginate-Chitosan

-PEG (ACP), Alginate-Poly-L-lysine-Pectinate -Poly-L-lysine-Alginate (APPPA), Genipin cross-linked alginatechitosan (GCAC). The microcapsules are made of Alginate-Poly-L-lysine-Alginate (APA). ABEX EXAMPLE - No suitable example given. FS CPI MC CPI: A12-W05; B10-C03; B10-D01; B11-A01A; B11-A01C; B11-A02C1; B11-B03; B12-M11C; B12-M18; D03-G; D03-H01T2A; D04-A01J; D08-B09A3; D09-A01; E10-C03; E10-D01C; F05-A02B L97 ANSWER 17 OF 24 WPIX COPYRIGHT 2010 THOMSON REUTERS on STN 2005-132663 [200514] AN WPIX Full-text DNC C2005-043788 [200514] Producing a plant secondary metabolite of interest comprises including TΤ within the suspension culture an amount of adsorbent and one or more elicitor agents suitable to increase production of the secondary metabolite. C06; D16 DC FRANCO C M M; ZHANG W ΙN (ALBR-C) ALBRIGHT & WILSON AUSTRALIA; (CSIR-C) COMMONWEALTH SCI & IND PARES ORG; (TRID-N) TRIDAN LTD; (UYSA-N) UNIV FLINDERS SOUTH AUSTRALIA; (UYME-C) UNIV MELBOURNE CYC 106 WO 2005012507 A1 20050210 (200514)\* EN 104[21] PΙ ADT WO 2005012507 A1 WO 2004-AU991 20040723 PRAI AU 2003-903909 20030725 IPCR A01H0004-00 [I,A]; A01H0004-00 [I,C]; C12N0005-00 [I,A]; C12N0005-00 [I,C]; C12N0005-02 [I,A]; C12N0005-02 [I,C]; C12N0005-04 [I,A]; C12N0005-04 [I,C]; C12P0007-02 [I,C]; C12P0007-22 [I,A] EPC A01H0004-00B; C12N0005-00M1; C12N0005-04; C12P0007-22 UPAB: 20050708 AB WO 2005012507 A1 NOVELTY - Producing a plant secondary metabolite of interest comprises including within the suspension culture an amount of adsorbent and one or more elicitor agents suitable to increase production of the secondary metabolite. DETAILED DESCRIPTION - The method comprises: (a) cultivating by suspension culture in a suitable nutrient medium plant cells that produce the secondary metabolite; (b) including within the suspension culture an amount of adsorbent and one or more elicitor agents suitable to increase production of the secondary metabolite; and recovering the secondary metabolite from the suspension culture. INDEPENDENT CLAIMS are also included for: (1) a secondary metabolite product produced by the; (2) a method of producing a stilbene plant secondary metabolite of interest comprising cultivating by suspension culture in a suitable nutrient medium plant cells that produce a stilbene secondary metabolite; including within the suspension culture an amount of adsorbent and one or more elicitor agents suitable to increase production of the stilbene; and recovering the stilbene from the suspension culture; and (3) a stilbene plant secondary metabolite produced by the method. USE - The method comprises producing secondary plant metabolites (claimed) using adsorption and elicitation in cell suspension culture. TECH BIOTECHNOLOGY - Preferred Method: In producing a plant secondary metabolite of interest, the cells are derived from suspension cell culture. The cells or those from which they are derived have been subjected to genetic manipulation. The callus culture has been established in a solidified callus induction medium from plant explants of a species that produces the secondary metabolite. The cells are derived from one or more of the following plant species:

Atropa bella donna, Erythrina flabelliformis, Ipomoea tricolor,

Erythrina crista, Celosia cristata, Gallium spurium, Laurus nobilis, Vitis labrusca, Vitis vinifera, Gratiola officinalis, Symphitum officinalis, Hosta fortunei, Cassia hebecarpa, Thalictrum flavum, Scutellaria altissima, Portulacca oleracea, Scutellaria certicola, Physalis sp., Geum fauriei, Gentiana tibetica, Linum hirsutum, Aconitum napellus, Podophyllum emodii, Thymus cretaceus, Carlina acaulis, Chamaecrista fasciculata, Pinus pinea, Peganum harmala, Tamarindus indica, Carica papaya, Cistus incanus, Capparis spinosa, Cupressus lusitanica, Diospyros kaki, Eryngium campestre, Aesculus woerlitzensis, Aesculus hippocastanum, Cupressus sempervirens, Celtis occidentalis, Polygonum cuspidatum, Elaeagnus angustifolia, Elaeagnus commutata, Gentiana macrophylla, Brassica rapa, Sesbania exaltata, Sesbania speciosa, Spartina potentifiora, Brassica juncea, Helianthus annuus, Poinsettia sp., Pelargonium zonale, Synapsis sp., Leontopodium alpinum, Lupinus luteus, Buxus microphylla var. japonica, Liatris spicata, Primula japonica, Betula nigra, Filipendula vulgrais, Lobelia siphilitica, Grevillea robusta, Reseda luteola, Gentiana littoralia, Campanula carpatica, Ageratum conizoides, Psidium quajava, Ailanthus altissima, Hydrocotyle asiatica, Brugmansia suaveolens, Thymus pulegioides, Thymus lema-barona, Thymus serphyllum (wild), Gaultheria procumbens, Thymus camosus, Thymus thracicus, Calycanthus floridus, Zin giber officinalis, Lamium dulcis, Thymus praecox arcticus, Thymus speciosa, Thymus pseudolamginosus, Thymus vulgraris, Ficus religiosa, Forsythia suspensa, Chelidonium majus, Thymus wooly, Thymus portugalense, Nicotiana tabacum, Thymus cytriodorus aureus , Cactus officinailis, Lablab purpurea, Juglans regia, Actinidia chinensis, Hemerocallis sp., Betula pendula, Gardenia jasminoides, Taxodium distichum, Magnolia loebherii, Crataegus praegophyrum, Larix decidua, Thuja orientalis, Thuja ociden talis, Cupressocyparis leylandii, Pseudotsuga menziesii, Abies firma, Parthenocissus guinguefolia, Allium cemuum, Juniperus blue pacific, Taraxacum officinalis, Yucca sp., Tsuga canadensis, Ilex aquifolium, Ilex comuta, Taxus hiksii, Taxus media, Metasequoia glyptostroboides, Pinus bunqi ana, Buxus sempervirens, Stewartia koreana, Prunus sp., Betula dahurica, Plantago minor Acer palmatum, Acer campestre, Cotinus coggygria, Quercus robur, Acer truncatum, Achyranthes bidentata, Allium japonicum, Carum cap sicum, Agastache mexicana, Prunella vulgaris, Tagetes minuta, Nepeta cataria, Ratibida columnaris, Aster novae angliae, Myrica cerifera, Pittosporum tobira, Plantago major, Pinus sylvestris, Acorus canadensis, Pieris japonica, Pinus strobus, Trifolium pratense, Prunus serotina, Datura stramonium, Geranium maculatum, Hydrocotyle asiatica, Astragalus sinicus, Centaurea maculata, Ruschia indurata, Myrthus communis, Platanus occidentalis, Licium barba turn, Lavandula officinalis, Grevillea robusta, Hypophae rhamnoides, Filipendula ulmaria, Betula pendula, Polygonum odoratum, Brugmansia graveolens, Rhus toxi codenta, Armoracia rasticana, Ficus benjaminii, Sufflera sp., Baikiaea recurvata, Asimina triloba, Lippia dulcis, Epilobium augustifolium, Brugmansia suaveolens, Xanthosoma sagittifolium, Monstera deliciosa, Aglaonema commutatus, Dieffenbachia leopoldii, Anthurium andreanum, Syngonium podophyllum, Dracaena fragrans, Ananas comosus, Strelitzia reginae, Dieffenbachia segiune, Syngonium auritum, Dracaena sp., Haemanthus katharinae, Anthurium altersianum, Spathiphyllum grandifiorum, Spathiphyllum cochle arispatum, Monstera pertusa, Anthurium magnificum, Anthurium hookeri, Anthurium elegans, Calathea zebrina, Yucca elephantipes, Bromelia balansae, Musa textilis, Myrthus communis, Olea oleaster, Olea europaea, Nerium oleander, Cocculus laurifolius, Microsorium punctatum, Sanseviera sp., Adansonia digitata, Boehmeria biloba, Piper nigrum, Phymatosorus scolopendria, Tumera ulmifolia, Nicodemia diversifolia, Tapeinochilos spectabilis, Rauwolfia tetraphylla, Ficus elastica, Cycas circinalis,

Caryota urens, Cynnamomum zeylonicum, Aechmea luddemanniana, Phoenix zeylonica, Ficus benjamina, Ficuspumila, Murraya exotica, Trevesia sundaica, Clerodendrum speciosissimum, Actinidia kolomikta, Paeonia lactifiora, Paeonia suffruticosa, Quercus imbricaria, Iris pallida, Portulacca olleracea, Polygonum aviculare, Iris pseudocarpus, Ailium nutans, Ailium fistulosum, Anthericum ramosum, Veratnmi nigrum, Polygonum lapathifolium, Hosta lancifolia, Hosta sieboldii, Echinops sphaerocephalus, Paeonia dahurica, Inula helenium, Crambe pontica, Digitalis lutea, Baptisia australis, Aristolochia australis, Hyssopus seravschanicus, Teucrium chamaedrys, Sedum album, Heracleum pubes cens, Origanum vulgare, Cachrys alpina, Laser trilobum, Matteuccia struthiopteris, Sedum telephium, Bocconia cordata, Ajuga reptans, Thalictrum minus, Anemone japonica, Clematis rectae, Alchemilla officinalis, Potentilla alba, Poterium sangiusorba, Menispermum dauricum, Oxybaphus nyctagineus, Armoracia rusticana, Crambe cordifolia, Agrimonia eupatoria, Anchusa officinalis, Polemonium caeruleum, Valeriana officinalis, Pulmonaria molissima, Stachys lanata, Coronilla varia, Platycarya grandiflora, Lavandula officinalis, Vincetoxicum officinale, Acalypha hispida, Gnetum gnemon, Psycho tria nigropunctata, Psycho tria metbac teriodomasica, Codiaeum variegatum, Phyllanthus grandifolius, Pterigota alata, Pachyra affinis, Sterculia data, Philodendron speciosum, Pithecellobium unguis-cati, Sanchezia nobilis, Oreopanax capitatus, Ficus triangularis, Kigelia pinnata, Piper cubeba, Laurus nobilis, Erythrina cajfra, Metrosideros excelsa, Osmanthus fragrans, Cupres sussempervirens, Jacobinia sp., Senecio platyphylloides, Livistona chinensis, Tetraclinis articulata, Eucalyptus rudis, Podocarpus spinulosus, Eriobotrya japonica, Gingko biloba, Rhododendron sp., Thuja occidentalis, Fagopyrum sufruticosum, Geum macrophyllum, Magnolia kobus, Vinca minor Convallaria majalis, Corylus avellana, Berberis sp., Rosa multifiora, Ostrya carpinifolia, Ostrya connogea, Quercus rubra, Liriodendron tulipifera, Sorbus aucuparia, Betula nigra, Castanea sativa, Bergenia crassifolia, Artemisia dracunculus, Ruta graveolens, Quercus nigra, Schisandra chinensis, Betula alba, Sambucus nigra, Gentiana cruciata, Encephalartos horridus, Phlebodium aureum, Microlepia platyphylla, Ceratozamia mexicana, Stenochlaena tenuifolia, Adiantum trapeziforme, Adiantum raddianum, Lygodium japonicum, Pessopteris crassifolia, Asplenium australasicum, Agathis robusta, Osmunda regaus, Osmundastrum claytonianum, Phyllitis scolopendrium, Polystichum braunii, Cyrtomium fortunei, Dryopteris flux mas, Equisetum variegatum, Athyrium nipponicum, Athyrium filix-femina, Parthenocissus tricuspidata, Liqusticum vulgare, Chamaecy parispisifera, Rosa canina, Cotinus coggygria, Celtis occidentalis, Picea schrenkiana, Cydonia oblonga, Ulmus pumila, Euonymus verrucosus, Deutzia scabra, Mespilus germanica, Quercus castaneifolia, Euonymus europea, Securinega sufruticosa, Koelreuteria paniculata, Syringa josikaea, Zelkova carpinifolia, Abies cephalonica, Taxus baccata, Taxus cuspidata, Salix babylonica, Thuja occidentalis, Actinidia colomicta, Mahonia aquifo hum, Aralia mandschurica, Juglans nigra, Euonymus data, Prinsepia sinensis, Forsythia europaea, Sorbocotoneaster pozdnjakovii, Morus alba, Crataegus macrophyllum, Eucommia ulmifolia, Sorbus commixta, Philodendron amu rense, Cornus mas, Kenia japonica, Parrotia persica, Jasminum fruticans, Swidasan guinea, Pentaphylloides fruticosa, Sibiraea altaiensis, Cerasus japonica, Kolkwitzia amabilis, Amigdalus nana, Acer mandschurica, Salix tama risifolia, Amelanchier spicata, Cerasus mahaleb, Prunus cerasifera, Corylus avellana, Acer tataricum, Viburnum opulus, Syringa vulgaris, Fraxinus exelsior, Quercus trojana, Chaenomeles superba, Pinus salinifolia, Berberis vulgaris, Cotoneaster horisontalis, Cotoneaster fangianus, Fagus sylvatica, Pinuspumila, Pinus sylvestris,

Berberis thunbergii, Ajuga forrestii, Anisodus acutangulus, Chinchona ledgerina, Valeriana officinalis, Peganum harmala, Chrysanthemum cineraliaefolium, Tagetes patula, Scopolia japonica, Rauwolfia serpentine, Papaver somniferum, Capsicum frutescens, Fumaria capreolata L., Datura stramonium, Tinospora rumphii, Triptorygium wilfordii, Coptis japonica, Salvia officinalis, Colleus blumei, Catharanthus roseus, Morinda citrofolia, Lithospermum erythrorhizon, Dioscorea deltoidea, Mueune pruriens, Mirabilis Jalapa, Boerhavia diffusa, Camptotheca acuminate, Nothapodytes foetida, Morus nigra, Symphoricarpus albus and Ophiorrhiza pumila. The cells are derived from leaves, fruit, shoots, buds, flowers, bark, roots, branches, stems, seeds, cones, needles or cambium tissue of the plant. The cells are derived from meristematic plant tissue. The secondary metabolite is a stilbene compound. The stilbene compound is trans-resveratrol, cis-resveratrol, trans-piceid, cis-piceid, a trans-resveratrol dehydrodimer, a cis-resveratrol dehydrodimer, a trans-pterostilbene, a cis-pterostilbene, a viniferin, trans-piceatannol or (3,5,5N,4N-tetrahydroxystilbene) 3-0-/3-glucoside (trans-astringin). The secondary metabolite produced is trans-resveratrol or cis-resveratrol. The secondary metabolite is an alkaloid compound, a terpenoid compound, an isoprenoid compound, a phenylpropanoid compound, a glucosinolate compound or a pyremrin compound. The plant secondary metabolite is taxol, podophyllotoxin, an indole alkaloid, a beta-carboline alkaloid, 10-hydroxy-N(alpha)-demethyl-19,20dehydroraumacline, a terpenoid indole alkaloid, strictosidine, vallesamine, O-acetylvallesamine, voaphylline, campothecin, 3-oxo-rhazinilam, 10-hydroxycampothecin, maytansine, tripdiolide, harringtonine, homoharringtonine, isoharringtonine, bruceantin, ellipticine, thalicarpine, indicine-N-oxide, baccharin, hyoscyamine, scopolamine, vinblastine, vincristine, catharanthine, vindoline, sanguinarine, norsanguinarine, a valepotriate, atropine, quinidine, a 9-dihydrobaccatin III derivative, rhazinilam, tubotaiwine, a phenanthrofliran derivative, ajuforrestine A, resperpine, codeine, thebaine, cryptopine, berberine, a saponin, a sapogenin, ginsenoside, rosmarimic acid, arbutin, ajmalicine, an anthraquinone, artemesin, forskolin, shikonin, an anthocyanin, diosgenin, ubiquinone-10, serpentine, L-DOPA, pyrethrin, thiophene, 6-hydroxytaumacline, capsaicin, ruine or serotonin. The sub-culturing is conducted weekly, fortnightly or monthly. The method is conducted a batch process, or in a semi-continuous or continuous process. The semi-continuous process is operated in a fed-batch or a repeated-batch mode. The elicitor agents are selected from one or more of biotic elicitors, microbial fractions or products derived from biotic elicitors, and abiotic elicitors. The biotic elicitors are selected from one or more Botrytis cinerea Phytophthora megasperma, Pinellas stripticum, Oligosporus sp., Pythium mamiallatum, Pythium sylvaticum, Verticillium dahliae, Verticillium sp., Penicillium minioluteum, Phytophthora lateralis, Cytospora cincta, Cytospora leucostoma, Altemaria brassicicola, Alternaria solani, Alternaria cucumerina, Botrytis squamosa, Cochliobolus heterostrophus, Colletotrichum trifolii, Colletotrichum orbiculum, Colletotrichum graminicola, Colletotrichum gloeosporioides, Cylindrocladium floridanum, Fusarium crookwellense, Fusarium heterosporium, Fusarium oxysporum f. sp. conglutinans, Fusarium oxysporum f. sp. lycopersici, Fusarium oxysporum f. sp. pisi, Gibberella zeae, Gaeumannoniyces graminis var. tritici, Geotrichum sp., Leptosphaeria torrae, Nectria haematococca MPVI, Mycosphaerella pinodes, Ophiostoma ulmi, Phoma lingam, Phoma pinodella, Phytophthora infestans, Pythium aristosporum, Pythium graminicola, Pythium ultimum, Rhizoctonia solani, Sclerotinia sp., S. nodorum D-45, Trametes versicolor, Ustilago maydis, Venturia inequalis. The microbial

fractions or products derived from biotic elicitors are selected from one or more of Chitosan, Lichenan, Glucomannan, Pleuran, Glucan, Carboxymethylglucan, Hydroxymethylglucan, Sulfoethylglucan, Mannan, Xylan, Mannobiose, Mannotriose, Mannopentaose, Mannotetraose, Cellulysin, Multifect XL, Multifect CL, Resinase, Pulpxyme, SP431, Pectinol, Rapidase, Klerzyme, or Chitinase. The abiotic elicitors are selected from one or more of: Arachidonic acid, Elaidic acid, Cyclic AMP, Dibutyrl Cyclic AMP, Methyl Jasmone, Cis-Jasmone, Jasmonic acid, /3-qlucan, Miconazol, Ferulic acid, AMO-1618, Triton X-100, Benzoic acid, Salicylic acid, Propyl gallate, Sesamol, Chlorocholine chloride, 3,4-dichlorophenoxy tri ethyl-, (amine), Chloroethylphosphonic acid, Diethyldithiocarbamic acid, Nordihydroguairetic acid, Dithiothreitol, Sodium metabisulfite, Potassium metabisulfite, d-amino-DL-Phenylalanine, Vanadyl sulfate, Uniconazol, Paclobutrazol, Spermine, Spermidine, Putrescine, Cadavarine, Protamine Sulfate, SKF-7997, MER 29, Ancymidol, Triadimefon, Phosphon D, Thiourea, Dextran Sulfate, Hydroquinone, Chitosan glutamate, Fenpropemorph, Prochloraz, Naptifine, EDU, HTA, MPTA, Glutathione, EGTA, Gibberellins, Abscisic Acid, 1,3-Diphenyl urea, Diazolidenyl urea, Phloroglucinol, Sodium alginate, Carrageenan, Aluminium chloride, Ethylene, Acetylsalicylic acid, Sodium chloride, Acetic acid. The elicitors are provided within the suspension culture in a concentration of from about  $0.01/1\mathrm{M}$  to about 1M, or 1M-500muM. The elicitors are added to the suspension culture at a time from the inoculation time to any time during the culture duration. The elicitors are added to the suspension culture at a time from the early exponential growth phase to the stationary phase. There is a second or multiple addition of the elicitors into the suspension culture, conducted between about six hours to about a month in duration after the previous elicitation. The second or multiple addition of elicitors is conducted between about twelve hours to about two weeks in duration after the previous elicitation. The second or multiple addition of elicitors is conducted between about twelve hours to about seven days in duration after the previous elicitation. The adsorbent is included in the suspension culture in an amount of between about 1-500, 20-300, or 50-200 g/L. The adsorbent is added to the suspension culture between the inoculation to any time during the culture duration. The adsorbent is added to the suspension culture between the inoculation to the end of the exponential growth phase. The adsorbent is added in the suspension culture in conjunction with one or a combination of elicitor agents at the same time during the cultivation. The adsorbent is added in the suspension culture in conjunction with one or a combination of elicitor agents at a different time during the cultivation. The nutrient medium comprises one or more of a carbon source, an organic nitrogen source, and inorganic nitrogen source, a macrosalt, a microsalt, a rare trace element, a vitamin, an organic supplement, a plant hormone, a hormone substitute or derivative, a hormone inhibitor, a synthetic growth regulator, a biosynthetic precursor, a metabolic inhibitor, a non-metabolic inhibitor, a stimulant, an activator, an anti-browning agent, an anti-oxidant, a stabilizer, an enhancer, a radical, a scavenger, a conditioner and a reducing agent. The adsorbent material is a macroporous non-ionic cross-linked polymeric material. The adsorbent is selected from one or more of Amberlite (RTM) XAD7, Amberlite (RTM) XAD2, Amberlite (RTM) XAD7HP, Amberlite (RTM) XAD4, Amberlite (RTM) XAD16, Amberlite (RTM) XAD1600, Amberlite FP (RTM)(r), Purasorb AP-250, Purasorb AP-400; Dowex L493, Dowex V493, Dowex L323, Diaion HP20, Diaion HP21, SEPABEADS SP207, SEPABEADS SP70, SEPABEADS SP700, SEPABEADS SP825, SEPABEADS SP850, Diaion HP2MG; SERDOLIT PAD I, SERDOLIT PAD II, SERDOLIT PAD III, SERDOLIT PAD IV, RP-8 (Merck),

10/583,421 Charcoal, activated charcoal, Supelpak-2, Supelpak-2B, Supelite DAX-8, Duolite XAD761, Dowex, Optipore L493, Poly(styrene-co-divinylbenzene), AMBERSORB 572, AMBERSORB 348F, Dimethylaminomethyl-polystyrene, Poly(4-ethylstyrene-co-divinylbenzene), Florisil, Ferric hydroxide oxide, Sepiolite, Mimetic Green 1 Ligand Affinity Adsorbent, Mimetic Yellow 2 Ligand Affinity Adsorbent, Mimetic Red 2 Ligand Affinity Adsorbent, Mimetic Orange 2 Ligand Affinity Adsorbent, Mimetic Blue 1 Ligand Affinity Adsorbent, Mimetic Blue SA Ligand Affinity Adsorbent, Mimetic Blue 2 Ligand Affinity Adsorbent, Mimetic Orange 3 Ligand Affinity Adsorbent, Mimetic Red 3 Ligand Affinity Adsorbent, Mimetic Blue AP Ligand Affinity Adsorbent, Mimetic Orange 1 Ligand Affinity Adsorbent, Mimetic Yellow 1 Ligand Affinity Adsorbent, Tenax TA5 AMBERCHROM, AMBERJET, AMBERLYST, DUOLITE, MAC HP, Acrylic anion resins, XAD polymeric adsorbents, Phenol- formaldehyde resin, Nuclear grade resins. The adsorbent is in the form of an immiscible liquid phase adsorbent. The immiscible liquid phase adsorbent is selected from one or more of dimethyl siloxane polymer (Silicone antifoam A), polymethoxy silanes, long chain or branched alkane adsorbents and glycol or polyol adsorbents. The secondary metabolite is recovered in an amount at least 800, 1000, 1200 or 1500-fold increased relative to a comparable method of production where adsorbent and elicitor are not included in the suspension culture. The recovery of the secondary metabolite from the suspension culture is achieved by isolating the secondary metabolite from the cells, the adsorbent and the nutrient medium utilizing solvent extraction with a suitable solvent. CPI CPI: C01-D02; C04-A08C2; C04-F08; C05-B02C; C05-C06; C06-H; C07-A02B; C07-B01; C08-D02; C10-A06; C10-B02E; C10-C03; C10-D03; C10-E02; C10-F02; C10-J02; D05-H08; D05-H10; D05-H13 ANSWER 18 OF 24 WPIX COPYRIGHT 2010 THOMSON REUTERS on STN 2002-294503 [200234] WPIX Full-text Compositions containing heteroxylan and thickening or gelling

L97

ΑN

DNC C2002-086557 [200234]

- ΤI hydrocolloid, useful as texturizing agents and stabilizers in dispersions, especially foams, e.g. in food, cosmetic or pharmaceutical applications
- DC A11; A60; A97; B07; C07; D13; D21; E13; H01
- BOURRIOT S; DE LORGERIL C; VASLIN S ΙN
- PA(RHOD-C) RHODIA CHIM; (RHOD-C) RHODIA FOOD SAS

CYC 94

FS

MC

PΙ FR 2811997 A1 20020125 (200234)\* FR 13[0]

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WO 2002008330 A1 20020131 (200234) FR

AU 2001078553 A 20020205 (200236) EN

- ADT FR 2811997 A1 #2 2000-9677 20000724; AU 2001078553 A AV 2001-78553 20010720; WO 2002008330 A1 WO 2001-FR2373 20010720
- FDT AU 2001078553 A Based on WO 2002008330 A

PRAI FR 2000-9677 20000724

- IPCR A23C0013-00 [I,C]; A23C0013-12 [I,A]; A23C0009-13 [I,C]; A23C0009-137 [I,A]; A23G0003-00 [I,A]; A23G0003-00 [I,C]; A23G0003-34 [I,A]; A23G0003-34 [I,C]; A23G0009-32 [I,A]; A23G0009-32 [I,C]; A23G0009-52 [I,A]; A23G0009-52 [I,C]; A23L0001-00 [I,A]; A23L0001-00 [I,C]; A23L0001-10 [I,A]; A23L0001-10 [I,C]; B01F0017-56 [I,A]; B01F0017-56 [I,C]; C08L0005-00 [I,C]; C08L0005-14 [I,A]
- EPC A23C0009-137; A23C0013-12; A23G0003-34E+D6; A23G0003-42; A23G0009-34; A23G0009-52+D6; A23L0001-00P16; A23L0001-10E; A61K0008-73;

A61Q0019-00; C08L0005-14; C08L0005-14+B

FR 2811997 A1 UPAB: 20060119

AΒ

NOVELTY - New compositions (A) contain heteroxylan(s) (I), partially replaced by thickening or gelling hydrocolloid(s) (II).

USE - The use of (A) is claimed as texturing agent in dispersions comprising at least two immiscible phases, specifically where at least one phase is liquid and the other is a gas. Also claimed are dispersions containing (A) (specifically at 0.1-2 weight %), for use in the cosmetic, food, detergent, agrochemical, industrial formulation, pharmaceutical, construction material, drilling fluid or radical polymerization sectors. (A) especially improves the expanding properties of the liquid phase(s) of gascontaining dispersions (i.e. foams), and also improves the shear resistance of the liquid phase(s) and minimizes or suppresses natural aging phenomena (e.g. drainage, Ostwald ripening and coalescence) in the foamed dispersions. More generally (A) have texturizing, expansion promoting, emulsifying, stabilizing and thickening properties. Typically (A) is used in foamed food products such as yogurt, ice cream, fruit puree, chocolate or sauces.

ADVANTAGE - (A) has good texturizing and stabilizing effects at a low concentration. The properties can be controlled by varying the nature and content of (II). In foodstuff applications suitable choice of (I) and (II) can provide excellent organoleptic properties (e.g. mouth-feel and smoothness), so that (A) can totally or completely replace conventional texturizing components such as fats.

TECH POLYMERS - Preferred Composition: (I) is a secondary wall heteroxylan having a highly branched structure, preferably an arabinoxylan. In particular (I) is an arabinoxylan extracted from maize bran and having a main chain of xylose units, 45-60 wt. % of which are substituted by 25-40% arabinose groups, 5-10% galactose groups, 5-10% glucuronic acids and 0-1% residues of famulic acid (or its salt). (I) has molecular weight 50000-500000 (preferably 100000-350000). (II) is starch, araban, alginate, carrageenan, cellulose (or its derivative), chitosan, dextran, dextrin, fructosan, galactan, galactomannan, gum arabic, pectin, ghatti gum, galactoside, xanthan gum, glucan, glycan, glycogen, hemicellulose, hyaluronic acid, inulin, lamarinarin, levan, cellulose microfibrils, mannan, pentosan, polydextrose or xylan, especially xanthan gum, carob, carrageenan, pactin or cellulose microfibrils. (A) contains (I) at 50-90 wt. % and (II) at 10-50 wt. %. ORGANIC CHEMISTRY - Preferred Components: (II) include threose, erythrose, xylose, ribose, desoxyribose, rhamnose, fucose, glucosamine, galactosamine, N-acetyl-glucosamine or N-acetyl-galactosamine.

ABEX EXAMPLE - A foamed acidic yogurt was prepared from heat treated milk by adding 1.1 wt. % (based on milk) of a mixture of arabinoxylan and xanthan gum in weight ratio 10/1 under stirring. After stirring for a few minutes, the mixture was cooled to 43degreesC, inoculated, fermented for 6 hours and stored at 5degreesC overnight. After 24 hours the mixture was foamed using a mixer then stored in a refrigerator at 5degreesC. The degree of foaming was ca. 100% (i.e. 1 liter of gas in 1 liter of continuous phase). The appearance, texture and taste were at least equivalent to those of conventional gelatin-containing foamed yogurts. The foams were stable, and showed no signs of macroscopic destabilization (drainage) on storage for 28 days.

FS CPI

MC CPI: A03-A; A12-V01; A12-W09; A12-W11; B04-A10G; B04-C02A; B04-C02B; B04-C02C; B04-C02D; B07-A02A; B10-A07; B12-M06; B14-R01; C04-A10G; C04-C02A; C04-C02B; C04-C02C; C04-C02D; C07-A02A; C10-A07; C12-M06; C14-R01; D03-H01J; D03-H01Q; D08-B; E07-A02H; H01-B06C

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 ${\tt NOVELTY}$  - A method for controlling the flux of penetrants across an adaptable semi-permeable porous barrier is new.

DETAILED DESCRIPTION - A method for controlling the flux of penetrants across an adaptable semi-permeable membrane comprises suspending the penetrants in a polar liquid in the form of fluid droplets surrounds by a membrane-like coating comprising at least two kinds of amphiphilic substances with a tendency to aggregate, selecting a dose of the penetrants to control the flux of the penetrants across the barrier and applying the selected dose of the formulation onto the area of the barrier. The amphiphilic substances differ by a factor of at least 10 in solubility in the polar liquid and the homo-aggregates of the more soluble substance and hetero-aggregates have a preferred average diameter smaller than the diameter of the homo-aggregates of the less soluble substance. The more soluble substance tends to solubilize the droplet and comprises up to 99% of the solubilizing concentration or saturating concentration in the unstabilized droplet. The presence of the more soluble substance lowers the average elastic energy of the coating by at least 5 times preferably more than 10 times the average elastic energy of red blood cells or of phospholipid bilayers with fluid aliphatic chains. The penetrants are able to transport agents through the pores of the barrier or enable agent permeation through the pores after the penetrants have entered the pores.

INDEPENDENT CLAIMS are included for:

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- (i) a kit containing the formulation;
- (ii) a patch containing the formulation; and
- (iii) a method of administering an agent to a mammalian body or plant comprising the novel method.

USE - The method is useful for administering an agent to a mammalian body or a plant, for generating an immune response by vaccinating the mammal and for treating inflammatory disease, dermatosis, kidney or liver failure, adrenal insufficiency, aspiration syndrome, Behcet syndrome, bites and stings, blood disorders (cold-hemagglutinin disease), hemolytic anaemia, hypereosinophilic, hypoplastic anaemia, macroglobulinaemia and thrombocytopenic purpura), bone disorders, cerebral oedema, Cogan's syndrome, congenital adrenal hyperplasia, connective tissue disorders (lichen, lupus erythematosus, polymyalgia rheumatica, polymyositis and dermatomyositis), epilepsy, eye disorders (cataracts), Graves' ophthalmopathy, hemangioma,

herpes infections, neuropathies, retinal vasculitis, scleritis, gastrointestinal disorders (inflammatory bowel disease, nausea and oesophageal
damage), hypercalcaemia, infections, Kawasaki disease, myasthenia gravis, pain
syndromes, polyneuropathies, pancreatitis, respiratory disorders (asthma),
rheumatoid disease, osteoarthritis, rhinitis, sarcoidosis, skin diseases,
alopecia, eczema, erythema multiforme, lichen, pemphigus and pemphigoid,
psoriasis, pyoderma gangrenosum, urticaria and thyroid and vascular disorders.

ADVANTAGE - Increasing the applied dose above a threshold level affects
both the drug/penetrant distribution and also determines the rate of penetrant
transport across the barrier.

TECH PHARMACEUTICALS - Preferred Composition: The flux is increased by enlarging the applied dose per area of the penetrants and the pH of the composition is preferably 3 to 10, especially 5 to 8. The formulation preferably comprises a thickening agent to raise the viscosity to maximally 5 Nm/s, especially 0.2Nm/s, an antioxidant to reduce the increase of oxidation index to less than 100% per 6 months, preferably 50% per 12 months and/or a microbicide to reduce the bacterial count after 4 days, preferably after 1 day, to less than 100/g for aerobic bacteria, less than 10 for entero-bacteria and less than 1 for Pseudomonas aeruginosa or Staphylococcus aureus. At least one microbicide is added in an amount that reduces the bacterial count of 1 million germs added per gram of total mass of the formulation after a period of 3 days and preferably after a period of 1 day. The thickening agent is selected from the class of pharmaceutically acceptable hydrophilic polymers, such as partially etherified cellulose derivatives, like carboxymethyl-, hydroxyethyl-, hydroxypropyl-, hydroxypropylmethyl- or methyl-cellulose; completely synthetic hydrophilic polymers such as polyacrylates , polymethacrylates, poly(hydroxyethyl)-, poly(hydroxypropyl)-, poly(hydroxypropylmethyl)methacrylates, polyacrylonitriles, methallyl-sulfonates, polyethylenes, polyoxyethylenes, polyethylene glycols, polyethylene glycol-lactides, polyethylene glycol-diacrylates, polyvinylpyrrolidones, polyvinyl alcohols, poly(propyimethacryimnides), poly(propylene fumarate-co-ethylene glycols), poloxamers, polyaspartamides, (hydrazine cross-linked) hyaluronic acids, silicones; natural gums comprising alginates, carrageenans, guar-gums, gelatins, tragacanths, (amidated) pectins, xanthans, chitosan collagens, agaroses; mixtures and further derivatives or co-polymers of them and / or other pharmaceutically, or at least biologically, acceptable polymers. The concentration of the polymer is in the range between 0.01 w-  $\mbox{\%}$  and 10 w- %, more preferably in the range between 0. 1 w- % and 5 w- %, even more preferably in the range between 0.25 w- % and 3.5 w- % and most preferably in the range between 0.5 w- % and 2 w- %. The anti-oxidant is selected from synthetic phenolic anti-oxidants, such as butylated hydroxyanisol (BHA), butylated hydroxytoluene (BHT ) and di-tert-butylphenol (LY 178002, LY256548, HWA- 13 1, BF-389, Cl-986, PD- 127443, E-5 119, BI-L-239XX, etc.), tertiary butylhydroquinone (TBHQ), propyl gallate (PG), 1 -0-hexy)-2,3,5-trimethylhydroquinone (HTHQ); aromatic amines (such as diphenylamine, p-alkylthio-o-anisidine, ethylenediamine derivatives, carbazol, tetrahydroindenoindol); phenols and phenolic acids (such as gualacol, hydroquinone, wanillin , gallic acids and their esters, protocatechuic acid, quinic acid, syringic acid, ellagic acid, salicylic acid, nordihydroquaiaretic acid (NDGA), eugenol; tocophenols (including tocophenols (alpha, beta, gamma, delta) and their derivatives, such as tocopheryl-acylate (e.g.

-acetate, -laurate, myristate, -palmitate, -oleate, Ainoleate, etc., or any other suitable tocopheryl-lipoate), tocopheryl-POE-succinate; trolox and corresponding amide- and thiocarboxamide analogues; ascorbic acid and its salts, isoascorbate, (2 or 3 or 6)-o-alkylascorbic acids, ascorbyl esters (e.g. 6-o-lauroyl, myristoyl, paimitoyl-, oleoyl, or linoleoyi-L-ascorbic acid, etc.); non-steroidal anti-inflammatory agents (NSAIDs), such as indomethacin, diclofenac, mefenamic acid, flufenamic acid, phenylbutazone, oxyphenbutazone acetylsalicylic acid, naproxen, diflunisal, ibuprofen, ketoprofen, piroxicam, penicillamine, penicillamine disulphide, primaquine, quinacrine, chloroquine, hydroxychloroquine, azathioprine, phenobarbital, acetaminephen); aminosalicylic acids and derivatives; methotrexate, probucol, antiarrhytiunics (e.g. amiodarone, aprindine, asocainol), ambroxol, tamoxifen, b-hydroxytamoxifen; calcium antagonists (such as nifedipine, nisoldipine, nimodipine, nicardipine, nilvadipine), beta-receptor blockers (e.g. atenolol, propranolol, nebivolol); sodium bisulphite, sodium metabisulphite, thiourea; chelating agents, such as EDTA, GDTA, desferral; endogenous defence systems, such as transferrin, lactoferrin, ferritin, cearuloplasmin, haptoglobion, haemopexin, albumin, glucose, ubiquinol- 10; enzymatic antioxidants, such as superoxide dismutase and metal complexes with a similar activity, including catalase, glutathione peroxidase, and less complex molecules, such as beta-carotene, bilirubin, uric acid; flavonoids (e.g. flavones, flavonoes, flavonones, flavanonals, chacones, anthocyanins), N-acetylcystein, mesna, glutathione, thiohistidine derivatives, triazoles; tannines, cinnamic acid, hydroxycinnamatic acids and their esters (e.g. cournaric acids and esters, caffeic acid and their esters, ferulic acid, (iso-) chlorogenic acid, sinapic acid); spice extracts (e.g. from clove, cinnamon, sage, rosemary, mace, oregano, allspice, nutmeg); carnosic acid, camosol, carsolic acid; rosmarinic acid, rosmarindiphenol, gentisic acid, ferulic acid; oat flour extracts, such as avenanthramide 1 and 2; thioethers, dithioethers, sulphoxides, tetralkylthiurarn disulphides; phytic acid, steroid derivatives (e.g. U74006F); tryptophan metabolites (e.g. 3-hydroxykynurenine, 3-hydroxyanthranilic acid), and organochalcogenides, or else is an oxidation suppressing enzyme. The concentration of BHA or BHT is between 0.001 and 2 w-% and especially between 0.005 and 0.02 w-%; of TBHQ and PG is between 0.001 and 2 w-%, most preferably is between 0.01 and 0.02 w-%; of tocopherols is between 0.005 and 5 w-%, most preferably is between 0.05 and 0.075 w-%; of ascorbic acid esters is between 0.001 and 5, most preferably is between 0.01 and 0.15 w-%; of ascorbic acid is between 0.001 and 5, most preferably is between 0.0 1 and 0.1 w-% of sodium bisulphite or sodium metabisulphite is between 0.001 and 5, most preferably is between  $0.0\ 1\ -0.15\ w-\%$ ; of thiourea is between 0.0001 and 2 w-% and most preferably is between 0.001-0.01w-% most typically 0.005 w-%; of cystein is between 0.01 and 5, most typically 0.5 w-%; of monothioglycerol is between 0.01 and 5 w-%, most typically 0.5 w-%; of NDGA is between 0.0005-2 w-% most typically 0.01 w-%; of glutathione is between 0.005 and 5 w-%, most typically 0.1w-%; of EDTA is between 0.00 1 and 5 w-%, most typically between 0.05 and 0.975 w-%; of citric acid is between 0.001 and 5 w-%, most typically between 0.3 and 2 w-%. The microbicide is selected from short chain alcohols, such as ethyl and isopropyl alcohol, chlorbutanol, benzyl alcohol, chlorbenzyl alcohol, dichlorbenzylalcohol; hexachlorophene; phenolic compounds, such as cresol, 4-chloro-m-cresol, p-chloro-m-xylenol, dichlorophene, hexachlorophene, povidon-iodine; parabens, especially alkyl-paraben,

such as methyl-, ethyl-, propyl-, or butyl-paraben, benzyl-paraben;

acids, such as sorbic acid, benzoic acid and its salts; quaternary ammonium compounds, such as alkonium salts, e.g. benzalkonium salts, especially the chlorides or bromides, cetrimonium salts, e.g. the bromide; phenoalkeciniurn salt, such as phenododecinium bromide, cetylpyridinium chloride or other such salts; mercurium compounds, such as phenyImercuric acetate, borate, or nitrate, thiomersal; chlorhexidine or its gluconate; antibiotically active compounds of biological origin, or a mixture of it.

The bulk concentration of short chain alcohols in the case of ethyl, propyl, butyl or benzyl alcohol is up to  $10~w^-$ 8, most preferably is in the range between  $0.3-3~w^-$ 8 and in the case of chlorobutanol is in the range between  $0.3-0.6~w^-$ 8 bulk concentration of parabens, especially in the case of methyl paraben is in the range between  $0.05-0.2~w^-$ 8 and in the case of propyl paraben is in the range between  $0.002-0.02~w^-$ 8 bulk concentration of sorbic acid is in the range between  $0.05-0.2~w^-$ 8 and in the case of benzoic acid is in the range between  $0.1-0.5~w^-$ 8 bulk concentration of phenols, triclosan, is in the range between  $0.1-0.5~w^-$ 8 and bulk concentration of chlorhexidine is in the range between  $0.1-0.05~w^-$ 8.

The bulk concentration of short chain alcohols in the case of ethyl, propyl, butyl or benzyl alcohol is up to  $10~w^-$ 8, most preferably is in the range between  $0.3-3~w^-$ 8 and in the case of chlorobutanol is in the range between  $0.3-0.6~w^-$ 8 bulk concentration of parabens, especially in the case of methyl paraben is in the range between  $0.05-0.2~w^-$ 8 and in the case of propyl paraben is in the range between  $0.002-0.02~w^-$ 8 bulk concentration of sorbic acid is in the range between  $0.05-0.2~w^-$ 8 and in the case of benzoic acid is in the range between  $0.1-0.5~w^-$ 8 bulk concentration of phenols, triclosan, is in the range between  $0.1-0.5~w^-$ 8 and bulk concentration of chlorhexidine is in the range between  $0.1-0.05~w^-$ 8.

The less soluble amongst the aggregating substances is a lipid or lipid-like material, especially a polar lipid, whereas the substance which is more soluble in the suspending liquid and which lowers the average elastic energy of the droplet is a surfactant or else has surfactant-like properties and / or is a form of said lipid or lipid-like material which is comparably as soluble as said surfactant or the surfactant-like material.

The lipid or lipid-like material is a lipid or a lipoid from a biological source or a corresponding synthetic lipid or any of its modifications, the lipid preferably belonging to the class of pure phospholipids corresponding to the general formula where R1 and R2 is an aliphatic chain, typically a C10-20 acyl, or -alkyl or partly unsaturated fatty acid residue, in particular, an oleoyl-, palmitoeloyl-, elaidoyl-, linoleyl-, linolenyl-, linolenoyl-, arachidoyl-, vaccinyl-, lauroyl-, myristoyl-, palmitoyl-, or stearoyl chain; and where R3 is hydrogen, 2-trimethylamino-1-ethy 2-amino-1-ethyl, C 1-4-alkyl, C 1 -5-alkyl substituted with carboxy, C2-5-alkyl substituted with hydroxy, C2-5 -alkyl substituted with carboxy and hydroxy, or C2-5 alkyl substituted with carboxy and amino, inositol, sphingosine, or salts of said substances, said lipid comprising also glycerides, isoprenoid lipids, steroids, sterines or sterols, of sulphur- or carbohydrate-containing lipids, or any other bilayer-forming lipids, in particular half-protonated fluid fatty acids, said lipid is selected from the group comprising phosphatidylcholines, phosphatidylethanolamines, phosphatidylglycerols, phosphatidylinositols, phosphatidic acids, phosphatidylserines, sphingomyelins or other sphingophospholipids, glycosphingolipids (including cerebrosides, ceramidepolyhexosides, sulphatides, sphingoplasmalogens), gangliosides and other glycolipids or synthetic lipids, in particular with corresponding sphingosine

derivatives, or any other glycolipids, whereby two similar or different chains can be ester-groups-linked to the backbone (as in diacyl and dialkenoyl compound) ol be attached to the backbone with ether bonds, as in dialkyl-lipids.

The surfactant or surfactant-like material is a nonionic, a zwitterionic, an anionic or a cationic surfactant, especially a fatty-acid or -alcohol, an alkyl-trildilmethyl-ammonium salt, an alkylsulphate salt, a monovalent salt of cholate, deoxycholate, glycocholate, glycodeoxycholate, taurodeoxycholate, taurocholate, etc., an acyl- or alkanoyl-dimethyl- aminoxide, esp. a dodecyldimethyl-aminoxide, an alkyl- or alkanoyl-N-methylglucamide, Nalkyl-NN- dimethylglycine, 3-(acyldimethylammonio)-alkanesulphonate, N-acyl- sulphobetaine, a polyethylene-glycol-octylphenyl ether, esp. a nonaethylene- glycol-octylphenyl ether, a polyethylene-acyl ether, esp. a nonaethylen-dodecyl ether, a polyethylene-glycol-isoacyl ether, esp. a octaethylene-glycol-isotridecyl ether, polyethylene-acyl ether, esp. octaethylenedodecyl ether, polyethylene- glycol-sorbitane-acyl ester, such as polyethylengiykol-20-monolaurate (Tween 20) or polyethylenglykol-20-sorbitan-monooleate (Tween 80), a polyhydroxyethylene- acyl ether, esp. polyhydroxyethylene- lauryl, -myristoyl, -cetylstearyl, or -oleoyl ether, as in polyhydroxyethylene-4 or 6 or 8 or 10 or 12, etc., -lauryl ether (as in Brij series), or in the corresponding ester, e.g. of polyhydroxyethylen-8-stearate (Myd 45), -laurate or -oleate type, or in polyethoxylated castor oil 40, a sorbitane- monoalkylate (e.g. in Arlacel or Span), esp. sorbitane-monolaurate, an acyl- or alkanoyl-N-methylgiucamide, esp. in or decanoyl- or dodecanoyl-NmethyIglucamide, an alkyl-sulphate (salt), e.g. in lauryl- or oleoyl-sulphate, sodium deoxycholate, sodium glycodeoxycholate, sodium oleate, sodium taurate, a fatty acid salt, such as sodium elaidate, sodium linoleate, sodium laurate, a lysophospholipid, such as n-octadecylene(=oleoyl)-glycerophosphatidic acid, phosphorylglycerol, or -phosphorylserine, n-acyl-, e.g. lauryl or oleoyl-glycero- phosphatidic acid, -phosphorylglycorol, or -phosphorylserine, n-tetradecyl- glycero-phosphatidic acid, -phosphorylglycerol, or - phosphorylserine, a corresponding palmitoeloyP, elaidoyl-, vaccenyl-lysophospholipid or a corresponding short-chain phospholipid, or else a surface-active polypeptide. The average diameter of the penetrant is preferably 30 to 500 nm, especially 60 to 150 nm and the total dry weight of the droplets is preferably 0.01 to 40%, especially 0.5 to 20%, of the formulation. The total dry weight of droplets in a formulation is selected to increase the formulation viscosity to maximally 200 mPas, especially up to 8 mPas. At least one amphiphilic substance and/or at least one edgeactive substance or surfactant, and/or at least one hydrophilic fluid and the agent are mixed, if required separately, to form a solution, the reulsting mixtures or solutions are then combined sbsequently to induce, preferably by action of mechanical energy such as shaking, stirring, vibrations, homogenisation, ultrasonication, shearing, freezing and thawing, or filtration using convenient driving pressure, the formation of penetrants that associate with and/or incorporate the agent. The amphilic substances are dissolved in volatile solvents, such as alcohols, especially ethanol, or in other pharmaceutically acceptable organic solvents, such as ethanol, 1- and 2-propanol, benzyl alcohol, propylene glycol, polyethylene glycol or glycerol, other pharmaceutically acceptable organic solvents, such as undercooled gas, especially supercritical carbon dioxide, which are then removed, especially by evaporation or dilution, prior to making the final preparation. The formation of the penetrants may be induced by the addition of required substances into a fluid phase, evaporation

from a reverse phase, by injection or dialysis, if necessary under the influence of mechnical stress, such as shaking, stirring, in especially high velocity stirring, vibrating, homogenising, ultrasonication, shearing, freezing and thawing, or filtration using convenient, in especially low (1 MPa) or intermediate (up to 10 MPa), driving pressure. The formation of the penetrants may be induced by filtration, the filtering material having prores sizeds between 0.01microm and 0.8 microm, especially between 0.05 microm and 0.15microm, where several filters may be used sequentially or in parallel. The agents and penetrants are made to associate, at least partly after the formation of the penetrants, e.g. after injecting a solution of the drug in a pharmaceutically acceptable fluid, such as ethanol, 1and 2-propanol, benzyl alcohol, propylene glycol, polyethylene glycol or glycerol into the suspending medium and simultaneously with penetrant formation, if required using the drug co-solution and at least some, penetrant ingredients. The penetrants, with which the agent is associated, are prepared immediately before the application of the formulation, if convenient, from a suitable concentrate or a lyophylisate.

Preferred Kit: The kit comprises a device for administering a formulation contained in a bottle or any other packaging vessel. Preferred Patch: The patch comprises a non-occlusive backing liner and an inner liner, where the backing liner and the inner liner define a reservoir and/or a matrix layer. The non-occlusive backing liner exhibits a mean vapor transmission rate (MVTR) of more than 1000 g/m squared day, preferably of more than 10.000 g/M squared day and has pores of smaller than 100 mn, preferably of smaller than 30 nm. The non-occlusive backing liner comprises a polyurethane membrane, preferably a polyester track-etched porous membrane, more preferably a polycarbonate track-etched porous membrane and most preferably a polyethylene microporous membrane. The inner liner prevents unwanted release of the formulation from the patch during storage and enables rapid skin wetting when contacted with the skin. the inner liner comprises a homogeneous membrane, preferably a polyester track-etched porous membrane or a polycarbonate track- etched. The membranes have a pore density of up to 5%, most preferably of more than 25% and/or a pore size in the range between 20 run and 200 nm, most preferably between 80 nm and 120 nm. The inner liner comprises a hydrophobic mesh-membrane and/or a nonwoven fleece with mesh openings formed by hydrophobic threads. The inner liner comprises a microporous polyethylene membrane having average pore sizes in the range of between 50 nm to 3000 nm, especially of about 1500 nm. The patch comprises a pressure sensitive adhesive layer, preferably an adhesive layer comprising polyacylate, polyisobutylene, silicone, ethylene vinyl acetate copolymer, polyvinylpyrrolidone or polyethylene oxide hydrogel. The formulation viscosity is up to maximally 200 mPas, especially up to 8 mPas. The patch comprises one or more additional layers comprising desiccant containing layers, matrix layers, foam tape layers and/or protective layers. The patch comprises at least two compartments, which are separated from each other during storage. At least one of the compartments is inside and/or outside the patch. The formulation and/or the individual formulation components and/or the agent and/or the suspension/dispersion of penetrants without the agent are kept during the storage in several, preferably less than 5, especially in 2 separate compartments of the patch which, in case, are combined prior to or during or after the application of the patch. The outer compartment(s) comprise(s) injection systems, which are connected to the reservoir. The compartments are inside the reservoir, which is defined by the backing liner and the inner liner. The compartments are vertically stacked and /or are arranged side-by-side

and / or one compartment is included in a second compartment, preferably without being fixed to the second compartment. The compartments are separated from each other by a controllably openable barrier, preferably a membrane and/or by a plug and/or by a compartment-forming lamination. Combining and mixing of the ingredients of the compartments is achieved by direct mechanical action, such as pressing, rubbing, kneading, twisting, tearing and /or indirectly by changing the temperature, osmotic pressure or electrical potential.

ABEX ADMINISTRATION - The formulation is applied by spraying, smearing, rolling or sponging on the application area, in particular by using a metering sprayer, spender, roller, sponge or a non-occlusive patch, as appropriate. The barrier is a part of a mammalian body and / or a plant and preferably is skin and / or at least partly keratinised endothelium and / or nasal or any other mucosa. The area dose of the penetrant is between 0.1 mg per square centimetre (mg cm-2) and 40 mg cm-2, even more preferably is between 0.5 mg cm-2 and 15 mg cm-2 in case the penentrant is applied on the skin and/or the at least partly keratinised endothelium. The area dose of the penetrant is between  $0.05~\mathrm{mg}~\mathrm{cm}{-2}$  and  $20~\mathrm{mg}~\mathrm{cm}{-2}$ , even more preferably is between  $0.5~\mathrm{mg}$ cm-2 and 10 mg cm-2 in case the penentrant is applied on the nasal or other mucosa. The area dose of the penetrant is between 0.0001 (mg cm-2) and 0.1 mg cm-2, even more preferably is between 0.001 mg cm-2 and 0.01 mg cm-2 in case the penentrant is applied on plant body, plant leaves or plant needles (all claimed).

EXAMPLE - Droplets were made by mixing phosphatidylcholine from soy bean (87.4mg), sodium cholate (12.6mg) and pH 7.3 phosphate buffer (0.9ml) with a trace amount of 3H-DPPC. Various layers of skin were stripped and the proportion of the dose present was assessed. With 1.5 or 3.0mug applied lipid 13 to 16% of the dose penetrated to viable skin, whereas with 0.1mug applied lipid only 7% of the dose penetrated.

FS CPI; GMPI

MC CPI: A12-V01; B03-H; B04-B01B; B04-C02; B04-C03; B04-N02; B05-B01P; B10-A22; B10-B04A; B10-C03; B10-C04; B10-D01; B10-E02; B10-E04; B12-M02D; B12-M02F; B12-M09; B14-A01; B14-S08; B14-S11; D05-A02A; D05-H07; D08-B09A

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DNC C1995-053523 [199516]

TI Food preservative for addition to meat or fish paste - comprises bacteriocin obtd. from Pediococcus organisms and e.g. organic acid, aminoacid(s), alcohol, antibacterial peptide etc.

DC D12; D13; D16

IN YAJIMA M

PA (ASAM-N) ASAMA KASEI KK

CYC 1

PI JP 07039356 A 19950210 (199516)\* JA 8[0] <-JP 3040282 B2 20000515 (200028) JA 7

JP 3040282 B2 20000515 (200028) JA 7

ADT JP 07039356 A JP 1993-206925 19930730; JP 3040282 B2 JP

1993-206925 19930730 FDT JP 3040282 B2 Previous Publ JP 07039356 A

PRAI JP 1993-206925 19930730

IPCR A23B0004-14 [I,A]; A23B0004-14 [I,C]; A23L0003-3463 [I,C];
 A23L0003-3472 [I,A]; A23L0003-349 [I,A]; A23L0003-3508 [I,A];
 A23L0003-3517 [I,A]; A23L0003-3526 [I,A]; A23L0003-3562 [I,A];
 C12P0001-04 [I,A]; C12P0001-04 [I,C]; C12P0021-00 [I,A]; C12P0021-00

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[I,C]; C12R0001-01 [N,A]
FCL A23B0004-14 Z; A23L0003-3472; A23L0003-349; A23L0003-349 501;
     A23L0003-3508; A23L0003-3517; A23L0003-3526 501; A23L0003-3562;
     C12P0001-04; C12P0001-04 A; C12P0021-00; C12P0021-00 A
               C12R0001:01
FTRM 4B012; 4B021; 4B064; 4B065; 4B064/AG01; 4B064/CA02; 4B064/DA02;
     4B064/DA10; 4B021/LW02; 4B021/LW03; 4B021/LW04; 4B021/MC01;
     4B021/MC02; 4B021/MC03; 4B021/MC07; 4B021/MK02; 4B021/MK05;
     4B021/MK06; 4B021/MK07; 4B021/MK17; 4B021/MK18; 4B021/MK20;
     4B021/MK21; 4B021/MK23; 4B021/MK24; 4B021/MK28; 4B021/MP01
     JP 07039356 A
                    UPAB: 20050824
AB
     Food preservatives consists of (1) bacteriocin produced from Pediococcus gp.
     and (2) one or more of (a) organic acid and its salts; (b) fatty acid esters
     of polybasic alcohols; (c) aminoacids; (d) antibacterial peptide, or protein;
     (e) polysaccharides of sugar , saccharic acid, and amino sugar and their
     partly decomposed cpds.; (f) spices, and their purified oil, or their plant;
     and/or (g) alcohol. Pref. (a) is formic acid, acetic acid, propionic acid,
     valeric acid, lactic acid, citric acid, tartaric acid, malic acid, fumaric
     acid, oxalic acid, succinic acid, adipic acid, pyruvic acid, glutaric acid,
     sorbic acid, or laurylsulphuric acid and their salts. (b) is propylene glycol
     fatty acid ester, glycerine fatty acid ester, sucrose fatty acid ester, and/or
     fatty acid polyglycerine ester. (c) is glycine, alanine, cystine, threonine,
     valine, lysine, and/or arginine. (d) is protamine, lysozyme and/or polylysine.
     (e) is pectin, oligo-galacturonic acid, galacturonic acid, and/or chitosan.
     (f) is antibacterial spices (e.g. rosemary or mace), cinnamic acid, ferulic
     acid, caffeic acid, Hinok-thiol, Moosodake (bamboo) extract, and/or tea
     polyphenols. (g) is propylene glycol and/or ethanol.
           USE - Food preservatives are added to meat or fish paste. - In an
     example, pediocin AcH produced from Pediococcus acidilactici H (0.1%), sodium
     acetate (0.5\%), and lactic acid (0.5\%) were added to a meat paste (1000g)
     containing onion (300g), flour (60g), and water (50g), formed into hamburgers
     and preserved at 25 deg.C for almost 12 days with no change in odour, colour
     and taste.
FS
     CPI
    CPI: D02-A03A; D02-A03B; D03-H01Q; D03-H02E; D05-C
MC
    ANSWER 21 OF 24 WPIX COPYRIGHT 2010
                                                THOMSON REUTERS on STN
    1995-117843 [199516]
                           WPIX Full-text
ΑN
DNC C1995-053522 [199516]
TI
     Food preservative for addition to fish- or meat-paste - comprises
     bacteriocin obtd. from Lactococcus lactis and at least one of e.g.
     organic acid, aminoacid, alcohol(s) etc.
DC
     D12; D13; D16
ΙN
     KANDA T: YAJIMA M
PΑ
     (ASAM-N) ASAMA KASEI KK; (LIOY-C) LION CORP
CYC 1
PΙ
     JP 07039355
                    A 19950210 (199516)* JA 7[0]
     <--
     JP 3042573
                   B2 20000515 (200028) JA
     <--
    JP 07039355 A JP 1993-206924 19930730; JP 3042573 B2 JP
     1993-206924 19930730
FDT JP 3042573 B2 Previous Publ JP 07039355 A
PRAI JP 1993-206924
                          19930730
IPCR A23B0004-14 [I,A]; A23B0004-14 [I,C]; A23L0003-3463 [I,C];
     A23L0003-3472 [I,A]; A23L0003-349 [I,A]; A23L0003-3508 [I,A];
     A23L0003-3526 [I,A]; A23L0003-3562 [I,A]; C12P0001-04 [I,A];
     C12P0001-04 [I,C]; C12P0021-00 [I,A]; C12P0021-00 [I,C]; C12R0001-00
     [N,A]; C12R0001-225 [N,A]
FCL A23B0004-14 Z; A23L0003-3472; A23L0003-349; A23L0003-349 501;
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A23L0003-3508; A23L0003-3526 501; A23L0003-3562; C12P0001-04;

C12P0001-04 A; C12P0021-00; C12P0021-00 A

Index: C12R0001:00; C12R0001:225

FTRM 4B012; 4B021; 4B064; 4B065; 4B064/AG01; 4B064/CA02; 4B064/DA02;

4B064/DA10; 4B021/LW02; 4B021/LW03; 4B021/LW04; 4B021/MC01; 4B021/MC02; 4B021/MC03; 4B021/MC07; 4B021/MK02; 4B021/MK05; 4B021/MK06; 4B021/MK07; 4B021/MK17; 4B021/MK18; 4B021/MK20;

4B021/MK23; 4B021/MK24; 4B021/MK28; 4B021/MP01

AB JP 07039355 A UPAB: 20050824

Food preservatives consists of (1) bacteriocin produced from Lactococcus lactis; and (2) one or more of (a) organic acid and its salts, (b) amino acid; (c) antibacterial peptide or protein; (d) polysaccharides of sugar, saccharic acid, and amino sugar, and its partly decomposed cpds.; (e) spices, and their purified oil, or their paints, and/or (f) alcohols.

Pref. (a) is formic acid, acetic acid, propionic acid, valeric acid, lactic acid, citric acid, tartaric acid, malic acid, fumaric acid, oxalic acid, succinic acid, adipic acid, pyruvic acid, glutaric acid, sorbic acid, or lauryl-sulphuric acid, and their salts. (b) is glycine, alanine, cystine, threonine, valine, lysine and/or arginine. (c) is protamine, and its decomposed cpds., lysozyme, and/or polylysine. (d) is pactin, oligogalacturonic acid, galacturonic acid and/or chitosan. (e) is antibacterial spices (e.g. rosemary or mace), cinnamic acid, ferulic acid, caffeic acid, Hinoki-thiol, Moosodake (bamboo) extract, and/or tea polyphenols. (f) is propylene glycol and/or ethanol.

USE - Food preservative is added to meat paste, or fish paste. - In an example nisin produced from Lactococcus lactisubsp. lactis (0.1%), and sodium acetate (0.5%) were added to a paste of meat  $(1,000\mathrm{g})$ , containing onion  $(300\mathrm{g})$ , flour  $(60\mathrm{g})$  and water  $(50\mathrm{g})$ , formed into hamburgers, steamed for 25 minutes, and preserved at 25 deg.C for 8 days, with no change in odour, taste and colour.

FS CPI

MC CPI: D02-A03A; D02-A03B; D03-H01Q; D03-H02E; D05-C

#### => d 22-24 ibib abs ind

L97 ANSWER 22 OF 24 SCISEARCH COPYRIGHT (c) 2010 The Thomson Corporation

on STN

ACCESSION NUMBER: 2010:262196 SCISEARCH Full-text

THE GENUINE ARTICLE: 559RV

TITLE: Colon-specific devices based on methacrylic

functionalized Tween monomer networks: Swelling

studies and in vitro drug release

AUTHOR: Muzzalupo, Rita (Reprint)

CORPORATE SOURCE: Univ Calabria, Dept Pharmaceut Sci, Edificio

Polifunzionale, I-87036 Cosenza, Italy (Reprint)

E-mail: rita.muzzalupo@unical.it

AUTHOR: Muzzalupo, Rita (Reprint); Tavano, Lorena; Cassano,

Roberta; Trombino, Sonia; Cilea, Alessia; Picci, Nevio

CORPORATE SOURCE: Univ Calabria, Dept Pharmaceut Sci, I-87036 Cosenza,

Italy

E-mail: rita.muzzalupo@unical.it

COUNTRY OF AUTHOR: Italy

SOURCE: EUROPEAN POLYMER JOURNAL, (FEB 2010) Vol. 46, No. 2,

pp. 209-216. ISSN: 0014-3057.

PUBLISHER: PERGAMON-ELSEVIER SCIENCE LTD, THE BOULEVARD, LANGFORD

LANE, KIDLINGTON, OXFORD OX5 1GB, ENGLAND.

DOCUMENT TYPE: Article; Journal

LANGUAGE: English

REFERENCE COUNT: 36

ENTRY DATE: Entered STN: 12 Mar 2010

Last Updated on STN: 12 Mar 2010

\*ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS\*

AΒ Colon-targeted delivery devices based on methacrylic functionalized Tween monomer networks, useful for 5-FU or Faxulic acid site-specific release, were synthesized. The basic design consists of methacrylic functionalized Tween monomer-based networks prepared with or without acrylic acid as co-monomer. The swelling behaviour and loaded drugs release from these gels was studied as a function of pH. The devices showed a strong pH-dependent swelling behaviour, allowing a maximum release at pH 7.4. The acrylic acid introduction increased the polymeric gels pores size, as evidenced by the loading efficiency increase, but also reduced the amount of released drug in basic media compared to analogous network not containing the co-monomer. This behaviour, already found in the matrix swelling, could be attributed to a slower hydrolysis kinetics of the ester bond in functionalized Tween monomers, which implies a reduced ability to absorb water from a basic medium, resulting in a lower capacity to release the loaded drug. Since our device possesses a maximum drug release in the media at pH 7.4, it could be used for colon-targeted drug delivery of both 5-FU and Farulic acid.. (C) 2009 Elsevier Ltd. All rights reserved.

CC POLYMER SCIENCE

ST Author Keywords: Tween; Acrylic acid; Polymeric networks; Release; 5-FU; %exulic acid

STP KeyWords Plus (R): DELIVERY-SYSTEMS; CHITOSAN MICROSPHERES; HYDROGELS; FECTIN; 5-FLUOROURACIL; ABSORPTION; MATRICES; CARRIER; ACID; TIME

\*ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS\*

L97 ANSWER 23 OF 24 SCISEARCH COPYRIGHT (c) 2010 The Thomson Corporation

on STN

ACCESSION NUMBER: 2008:960855 SCISEARCH Full-text

THE GENUINE ARTICLE: 327HY

TITLE: Physical and oxidative stability of fish oil-in-water

emulsions stabilized with beta-lactoglobulin and

pectin

AUTHOR: Decker, Eric A. (Reprint)

CORPORATE SOURCE: Univ Massachusetts, Dept Food Sci, Amherst, MA 01003

USA (Reprint)

AUTHOR: Katsuda, Marly S.; McClements, D. J.; Miglioranza,

Lucia H. S.

CORPORATE SOURCE: Univ Estadual Londrina, Dept Ciencia & Tecnol

Alimentos, Londrina, PR, Brazil E-mail: edecker@foodsci.umass.edu

COUNTRY OF AUTHOR: USA; Brazil

SOURCE: JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, (23 JUL

2008) Vol. 56, No. 14, pp. 5926-5931.

ISSN: 0021-8561.

PUBLISHER: AMER CHEMICAL SOC, 1155 16TH ST, NW, WASHINGTON, DC

20036 USA.

DOCUMENT TYPE: Article; Journal

LANGUAGE: English REFERENCE COUNT: 34

ENTRY DATE: Entered STN: 7 Aug 2008

Last Updated on STN: 7 Aug 2008

\*ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS\*

AB The oxidation of fatty acids can be inhibited by engineering the surface of oil-in-water emulsion droplets to decrease interactions between aqueous phase prooxidants and lipids. The objective of this research

was to evaluate whether emulsions stabilized by a multilayer emulsifier systems consisting of beta-lactoglobulin and citrus or sugar beet pectin could produce fish oil-in-water emulsions that had good physical and oxidative stability. Sugar beet pectin was compared to citrus pectin because the sugar beet pectin contains the known antioxidant, farulic acid. A primary Menhaden oil-in-water emulsion was prepared with betalactoglobulin upon which the pactins were electrostatically deposited at pH 3.5. Emulsions prepared with 1% oil, 0.05% beta-lactoglobulin, and 0.06% pectins were physically stable for up to 16 days. As determined by monitoring lipid hydroperoxide and headspace propanal formation, emulsions prepared with the multilayer system of P-lactoglobulin and citrus pectin were more stable than emulsions stabilized with Plactoglobulin alone. Emulsions prepared with the multilayer system of beta-lactoglobulin and sugar beet pactin were less stable than emulsions stabilized with beta-lactoglobulin alone despite the presence of ferulic acid in the sugar beet rectin. The lower oxidative stability of the emulsions with the sugar beet pectin could be due to its higher iron and copper concentrations which would produce oxidative stress that would overcome the antioxidant capacity of ferulic acid. These data suggest that the oxidative stability of oil-in-water emulsions containing omega-3 fatty acids could be improved by the use of multilayer emulsion systems containing pectins with low metal concentrations.

- CC AGRICULTURE, MULTIDISCIPLINARY; CHEMISTRY, APPLIED; FOOD SCIENCE & TECHNOLOGY
- ST Author Keywords: omega-3 fatty acids; lipid oxidation; citrus pectin; sugar beet pectin; antioxidants; ferulic acid; emulsions; beta-lactoglobulin
- STP KeyWords Plus (R): LECITHIN-CHITOSAN MEMBRANES; LIPID OXIDATION; ENVIRONMENTAL-STRESSES; O/W EMULSIONS; FRULTC ACID; DROPLETS; SYSTEMS; PROTEIN; CASEIN; IMPACT \*ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS\*

L97 ANSWER 24 OF 24 SCISEARCH COPYRIGHT (c) 2010 The Thomson Corporation on STN

ACCESSION NUMBER: 2006:776020 SCISEARCH Full-text

THE GENUINE ARTICLE: 069WO

TITLE: Adsorption of bile acid by chitosan salts

prepared with cinnamic acid and analogue compounds

AUTHOR: Murata Y (Reprint)

CORPORATE SOURCE: Hokuriku Univ, Fac Pharmaceut Sci, Ho 3, Kanagawa

Machi, Kanazawa, Ishikawa 9201181, Japan (Reprint)

AUTHOR: Nagaki K; Kofuji K; Sanae F; Kontani H; Kawashima S CORPORATE SOURCE: Hokuriku Univ, Fac Pharmaceut Sci, Kanazawa, Ishikawa

9201181, Japan

E-mail: y-murata@hokuriku-u.ac.jp

COUNTRY OF AUTHOR: Japan

SOURCE: JOURNAL OF BIOMATERIALS SCIENCE-POLYMER EDITION, (2006

Vol. 17, No. 7, pp. 781-789.

ISSN: 0920-5063.

PUBLISHER: VSP BV, BRILL ACADEMIC PUBLISHERS, PO BOX 9000, 2300

PA LEIDEN, NETHERLANDS.

DOCUMENT TYPE: Article; Journal

LANGUAGE: English REFERENCE COUNT: 15

ENTRY DATE: Entered STN: 24 Aug 2006

Last Updated on STN: 24 Aug 2006

\*ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS\*

AB A chitosan (CS) powder treated with cinnamic acid and an analogue compound (CN) was prepared as CS-CN. Using it, bile acid adsorption by CS-CN and the release of CN were investigated in vitro. When CS-CN was

soaked in a taurocholate solution, it released CN and simultaneously adsorbed the bile acid. For CS-CN prepared with cinnamic acid, the amount of CN released was 0.286 +/- 0.001 mmol/g CS-CN; the amount of taurocholate adsorbed was 0.284 +/- 0.003 mmol/g CS-CN. These two functions were recognized on alginate or pectin gel beads containing CS-CN. The amount of released CN was altered extensively by the species of CN used for gel-bead preparation. Results suggest that CS-CN is a candidate for complementary medicine to prevent lifestyle-related diseases.

- CC ENGINEERING, BIOMEDICAL; MATERIALS SCIENCE, BIOMATERIALS; POLYMER SCIENCE
- ST Author Keywords: chitosan; cinnamic acid; bile acid adsorption; lifestyle-related disease
- STP KeyWords Plus (R): ROSMARINIC ACID; FERULIC ACID; DERIVATIVES
  - \*ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS\*

#### => d his nofile

(FILE 'HOME' ENTERED AT 11:37:57 ON 07 JUL 2010)

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FILE 'REGISTRY' ENTERED AT 11:38:23 ON 07 JUL 2010
            16 SEA SPE=ON ABB=ON PLU=ON (121-33-5/BI OR 9012-76-4/BI
L2
               OR 11042-64-1/BI OR 1135-24-6/BI OR 117628-88-3/BI OR
               134633-83-3/BI OR 4046-02-0/BI OR 50-99-7/BI OR 7722-84-1/B
               I OR 83-46-5/BI OR 83589-62-2/BI OR 90-05-1/BI OR 9000-69-5
               /BI OR 9001-37-0/BI OR 9001-62-1/BI OR 9003-99-0/BI)
L3
             1 SEA SPE=ON ABB=ON PLU=ON 9012-76-4/RN
L4
          2829 SEA SPE=ON ABB=ON PLU=ON CHITOSAN?/CNS
             1 SEA SPE=ON ABB=ON PLU=ON 9000-69-5/RN
L5
          2739 SEA SPE=ON ABB=ON PLU=ON PECTIN?/CNS
L6
               E VANILLIN/CN
             1 SEA SPE=ON ABB=ON PLU=ON VANILLIN/CN
L7
               E VANILLIN?/CNS
L8
           544 SEA SPE=ON ABB=ON PLU=ON VANILLIN?/CNS
             1 SEA SPE=ON ABB=ON PLU=ON 1135-24-6/RN
L9
             5 SEA SPE=ON ABB=ON PLU=ON FERUOYL?/CNS
L10
           344 SEA SPE=ON ABB=ON PLU=ON FERULOYL?/CNS
L11
L12
            1 SEA SPE=ON ABB=ON PLU=ON LIPID/CN
L13
          3714 SEA SPE=ON ABB=ON PLU=ON LIPID?/CNS
    FILE 'HCAPLUS' ENTERED AT 11:56:58 ON 07 JUL 2010
         35719 SEA SPE=ON ABB=ON PLU=ON L3
L14
         39846 SEA SPE=ON ABB=ON PLU=ON L4
L15
L16
         20965 SEA SPE=ON ABB=ON PLU=ON L5
L17
         37946 SEA SPE=ON ABB=ON PLU=ON L6
L18
         15643 SEA SPE=ON ABB=ON PLU=ON L7
L19
         26952 SEA SPE=ON ABB=ON PLU=ON L8
         10437 SEA SPE=ON ABB=ON PLU=ON L9 OR L10
L20
         2611 SEA SPE=ON ABB=ON PLU=ON L11
L21
             0 SEA SPE=ON ABB=ON PLU=ON L12
L22
L23
         56086 SEA SPE=ON ABB=ON PLU=ON L13
L24
               QUE SPE=ON ABB=ON PLU=ON LIPID? OR FAT# OR OIL# OR WAX?
L25
               QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR
               FERULIC ACID?
L26
               QUE SPE=ON ABB=ON PLU=ON PECTIN#
               QUE SPE=ON ABB=ON PLU=ON CHITOSAN#
L27
L28
         88735 SEA SPE=ON ABB=ON PLU=ON (L14 OR L15 OR L16 OR L17) OR
               (L26 OR L27)
L29
           244 SEA SPE=ON ABB=ON PLU=ON L28 AND (L18 OR L19)
L30
           240 SEA SPE=ON ABB=ON PLU=ON L28 AND VANILLIN?
L31
           283 SEA SPE=ON ABB=ON PLU=ON (L29 OR L30)
L32
            44 SEA SPE=ON ABB=ON PLU=ON L31 AND ((L20 OR L21) OR L25)
            8 SEA SPE=ON ABB=ON PLU=ON L32 AND (L23 OR L24)
11 SEA SPE=ON ABB=ON PLU=ON L32 AND FOOD?/SC,SX
L33
L34
L35
            2 SEA SPE=ON ABB=ON PLU=ON L33 AND FOOD?/SC,SX
            1 SEA SPE=ON ABB=ON PLU=ON L35 AND L1
L36
L37
            11 SEA SPE=ON ABB=ON PLU=ON L34 OR L35
           91 SEA SPE=ON ABB=ON PLU=ON L31 AND FOOD?/SC,SX
L38
           67 SEA SPE=ON ABB=ON PLU=ON L38 AND FFD/RL
L39
               QUE SPE=ON ABB=ON PLU=ON (EDIBLE OR EAT? OR CONSUM?)(3A)
L40
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		10/363,421
		(FILM? OR BARRIER? OR ?LAYER?)
L41		2 SEA SPE=ON ABB=ON PLU=ON L39 AND L40
L42		33 SEA SPE=ON ABB=ON PLU=ON L32 NOT (L37 OR L41)
L43		O SEA SPE=ON ABB=ON PLU=ON L42 AND FFD/RL
L44		9 SEA SPE=ON ABB=ON PLU=ON L37 AND (1840-2004)/PRY,AY,PY
L45		390 SEA SPE=ON ABB=ON PLU=ON L28 AND ((L20 OR L21) OR L25)
L46		143 SEA SPE=ON ABB=ON PLU=ON L45 AND FOOD?/SC,SX
L47		3 SEA SPE=ON ABB=ON PLU=ON L46 AND L40
L48		66 SEA SPE=ON ABB=ON PLU=ON L46 AND FFD/RL
L49		
L50		
L51		20 SEA SPE=ON ABB=ON PLU=ON L50 AND (L16 OR L17)
L52		6 SEA SPE=ON ABB=ON PLU=ON L51 AND (L14 OR L15)
L53		6 SEA SPE=ON ABB=ON PLU=ON L52 AND (1840-2004)/PRY,AY,PY
L54		13 SEA SPE=ON ABB=ON PLU=ON L44 OR L53
L55		1609 SEA SPE=ON ABB=ON PLU=ON L26 AND L27
L56		12 SEA SPE=ON ABB=ON PLU=ON L55 AND L25
L57		8 SEA SPE=ON ABB=ON PLU=ON L56 AND FOOD?/SC,SX
L58		6 SEA SPE=ON ABB=ON PLU=ON L57 AND (1840-2004)/PRY,AY,PY
L59		13 SEA SPE=ON ABB=ON PLU=ON L54 OR L58
L60		1767 SEA SPE=ON ABB=ON PLU=ON PECTIN? AND CHITOSAN?
L61		14 SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?
		OR FERULIC?)
L62		6 SEA SPE=ON ABB=ON PLU=ON L61 AND VANILLIN?
L63		5 SEA SPE=ON ABB=ON PLU=ON L62 AND (1840-2004)/PRY,AY,PY
L64		15 SEA SPE=ON ABB=ON PLU=ON L59 OR L63
	FILE	'WPIX' ENTERED AT 12:36:15 ON 07 JUL 2010
L65		14 SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?
		OR FERULIC?)
L66		6 SEA SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004 OR AY<=2004
		OR PRY<=2004)
	FILE	'JAPIO' ENTERED AT 12:37:45 ON 07 JUL 2010
L67		0 SEA SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004 OR AY<=2004
10,		OR PRY<=2004)
	FILE	'FROSTI' ENTERED AT 12:38:01 ON 07 JUL 2010
L68	1 1 1 1 1	0 SEA SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004 OR AY<=2004
поо		OR PRY<=2004)
		OK 1K1<-2001)
	ים דדים	'AGRICOLA' ENTERED AT 12:38:38 ON 07 JUL 2010
L69	ЕТГЕ	0 SEA SPE=ON ABB=ON PLU=ON L65 AND (PY<=2004 OR AY<=2004
гоэ		·
		OR PRY<=2004)
		IDAGGALL EMBEDED AB 10 00 00 0N 07 THI 0010
	F.TTE	'PASCAL' ENTERED AT 12:39:02 ON 07 JUL 2010
L70		0 SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?
		OR FERULIC?)
	FILE	'BIOSIS' ENTERED AT 12:39:20 ON 07 JUL 2010
L71		0 SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?
		OR FERULIC?)
	FILE	'DISSABS' ENTERED AT 12:39:44 ON 07 JUL 2010
L72		0 SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?
		OR FERULIC?)
	FILE	'SCISEARCH' ENTERED AT 12:40:00 ON 07 JUL 2010
T.73		3 SEA SPE=ON ARR=ON PLU=ON 1.60 AND (FERHOVI.2 OR FERHLOVI.2

L73 3 SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?

OR FERULIC?)

FILE 'CONFSCI' ENTERED AT 12:40:37 ON 07 JUL 2010

		CONFOCE BRIBKED III 12.10.57 ON 07 OOB 2010
L74		O SEA SPE=ON ABB=ON PLU=ON L60 AND (FERUOYL? OR FERULOYL?
L75		OR FERULIC?) QUE SPE=ON ABB=ON PLU=ON FERUOYL? OR FERULOYL? OR
ш/Ј		QUE SIE-ON ADD-ON IEO-ON FEROUIE: ON FEROLOIE: ON
		FERULIC! OR FERULAI!
L76		FERULIC? OR FERULAT?  0 SEA SPE=ON ABB=ON PLU=ON PECTIN? AND L75  0 SEA SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILLIN?
L77		0 SEA SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILLIN?
L78		O SEA SPE=ON ABB=ON PLU=ON L74 OR (L76 OR L77)
	FILE	'SCISEARCH' ENTERED AT 13:27:56 ON 07 JUL 2010
L79		'SCISEARCH' ENTERED AT 13:27:56 ON 07 JUL 2010  135 SEA SPE=ON ABB=ON PLU=ON PECTIN? AND L75  14 SEA SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILLIN?
L80		14 SEA SPE=ON ABB=ON PLU=ON CHITOSAN? AND VANILLIN?
		0 SEA SPE=ON ABB=ON PLU=ON L79 AND L80
1.82		3 SEA SPE=ON ABB=ON PLU=ON L73 OR L81
102		5 SEA STE-ON ABB-ON TEO-ON E75 ON E01
	ים דדים	'DISSABS' ENTERED AT 13:28:58 ON 07 JUL 2010
L83		0 SEA SPE=ON ABB=ON PLU=ON L79 AND L80 0 SEA SPE=ON ABB=ON PLU=ON L83 OR L72
L84		U SEA SPE=ON ABB=ON PLU=ON L83 OR L/2
		'BIOSIS' ENTERED AT 13:29:26 ON 07 JUL 2010
		0 SEA SPE=ON ABB=ON PLU=ON L79 AND L80
L86		O SEA SPE=ON ABB=ON PLU=ON L85 OR L71
	FILE	'PASCAL' ENTERED AT 13:29:52 ON 07 JUL 2010
L87		0 SEA SPE=ON ABB=ON PLU=ON L79 AND L80
L88		O SEA SPE=ON ABB=ON PLU=ON L87 OR L70
	FILE	'AGRICOLA' ENTERED AT 13:30:29 ON 07 JUL 2010
L89		O SEA SPE=ON ABB=ON PLU=ON L79 AND L80
		O SEA SPE=ON ABB=ON PLU=ON L69 OR L89
шуо		
	ידדים	'FROSTI' ENTERED AT 13:30:55 ON 07 JUL 2010
		O SEA SPE-ON ABB-ON PLU-ON L79 AND L80
L92		0 SEA SPE=ON ABB=ON PLU=ON L68 OR L91
		'JAPIO' ENTERED AT 13:31:22 ON 07 JUL 2010
L93		0 SEA SPE=ON ABB=ON PLU=ON L79 AND L80
L94		O SEA SPE=ON ABB=ON PLU=ON L67 OR L93
	FILE	'WPIX' ENTERED AT 13:31:44 ON 07 JUL 2010
L95		3 SEA SPE=ON ABB=ON PLU=ON L79 AND L80
L96		7 SEA SPE=ON ABB=ON PLU=ON L66 OR L95
	FILE	'HCAPLUS, WPIX, SCISEARCH' ENTERED AT 13:34:36 ON 07 JUL 2010

L97 24 DUP REM L64 L96 L94 L92 L90 L88 L86 L84 L82 L78 (1 DUPLICAT

ANSWERS '1-15' FROM FILE HCAPLUS

ANSWERS '16-21' FROM FILE WPIX

ANSWERS '22-24' FROM FILE SCISEARCH